

# BLEU BOHÈME

## "Joyeuses Pâques"

Happy Easter!

dimanche 21 avril 2019

### CLASSIC BELLINI 9

JP Chenet Blanc de Blanc Brut  
with Peach Purée

### BOIRE LA POIRE MARTINI 12

Boulard Calvados, Pear Liqueur, Fresh Lemon and  
Orange Juices, Simple Syrup

### BLOODY MARY 9

Ballast Point Recipe with  
Imported French Vodka

## HORS D'OEUVRES

### Salade de Betteraves <sup>GF</sup>

fresh gold and red beets, sesame Chèvre chaude, rocket greens, toasted hazelnuts, shallot dressing

### Moules à la Crème d'Ail <sup>GF</sup>

black mussels roasted garlic cream, shallots and white wine

### Bisque de Homard

Maine lobster bisque with crème fraîche crouton and cognac

### Tarte Chaude au Reblochon

flaky pastry tart with caramelized Spanish onions, bacon, roasted apple and Reblochon Savoie cheese and salad greens

### Tartare de Saumon Fumé

our house rum smoked salmon with goat cheese crêpe, lemon zest, capers, caviar crème fraîche

## LES ENTRÉES

### Saumon "Royal" <sup>GF</sup>

King salmon, roasted beets, haricot verts, beluga lentil, soubise, romesco, rocket

### Quiche Maison

deep dish with house smoked bacon, spinach, mushrooms, parmesan cheese, Hollandaise, rosemary potatoes and salad

### Paillard de Poulet <sup>GF</sup>

pan seared Jidori chicken breast, Pois à la Français (tomatoes, peas and shallots) with chicken jus

### Savory Belgique Prosciutto Waffle

Belgium style waffle with fig jam, arugula and Gruyere cheese, fried eggs

### Boeuf Bourguignon <sup>GF</sup>

angus beef cheeks in red wine, mushrooms, house smoked bacon, carrots, baby potatoes, caramelized pearl onions

### Raviolis Maison

shiitake and Oyster mushroom raviolis, sautéed fresh spinach and tomato relish with fines herb sauce

### Eggs Benedict

crab cakes or Canadian bacon, Wolferman's English Muffin, poached eggs, Hollandaise sauce, rosemary roasted potatoes

### Confit de Canard <sup>GF</sup>

Mouillard duck leg confit, sweet potato purée, broccolini, braised red cabbage, red wine duck jus

### Croque de Garçon

"open face" house-ground steak trim on brioche, brie cheese, smoked ham, caramelized onions, fried egg, pommes frites

### Lapin au Moutarde +\$5 <sup>GF</sup>

rabbit with braised radishes, fava beans, fingerling potatoes and mustard jus

## LES DESSERTS

**Mousse au Chocolat** rich dark chocolate mousse with seasonal red berries <sup>GF</sup>

**Pain d'Épice** warm gingerbread with strawberry confiture and caramel ice cream

**Profiteroles** choux pastry puffs filled with vanilla ice cream and dark chocolate sauce

**Crepe au "Nutella"** a thin crepe filled with the famous chocolate-hazelnut spread with vanilla ice cream

## PETITS "BOHEMIENS" MENU \$18

1st Course Petite Green Salad or Fresh Fruit Cup

Entrees Grilled Steak, Chicken Breast or Salmon with Mac n' Cheese or Pommes Frites

Dessert Chocolate Mousse or Vanilla Ice Cream Sundae

10am- 2pm \$55 per person, plus beverages, tax and gratuity

GF= Gluten Free \* = For Gluten Free Preparation Available, Please Ask Server for Details  
Consuming Raw or Under Cooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of food borne illness.

LES VINS

