

Heure Social

{ Happy Hour }

MOULES FRITES

\$10.95

à la Moutarde
country Dijon mustard wine sauce,
crème fraîche and parsley

Provençales
garlic, tomato, mushrooms, thyme,
fennel and basil

au Roquefort
blue cheese cream, scallions
and white wine

à la Crème d'Ail
roasted garlic cream, shallots
and white wine

au Champignons
mushrooms, bacon,
white wine, garlic cream

Marinière
parsley, white wine, garlic, shallots,
thyme and butter

Special Moules
tonight's special
preparation

At Bleu Bohème we strive to use the freshest, organic,
sustainable and local ingredients available.
We cure and smoke our bacon, sustainable salmon
and many other products.

Bon Appetit! Ken

LE BOIRE

50% off

Wines au Pichet

Champagne Cocktails

Martinis du Maison

Beers

Well Liquor

PETIT PLATS

\$10.95

Tarte Chaude au "Reblochon" caramelized
onion tart, bacon, roasted apple and le Delice du
Juro cheese with salad greens

Nouilles au Fromage campanelle noodles with
gruyère, brie, fontina and smokey bacon

Pâté et Terrine du Chef duck pâté, pork
terrine de campagne, pickled vegetables,
croutons, olives and Dijon mustard

Gnocchi à la Parisienne sautéed Parmesan
dumplings, Brussels Sprouts, smoked duck
bacon, white wine sauce

Escargot garlic herb butter,
Pernod, tomatoes

Calamars Provençal wild baby calamari
sautéed with basil pistou, cannellini beans,
tomatoes, capers, crispy courgettes, tapenade

Raviolis Maison Shiitake and Oyster
mushroom raviolis, sautéed fresh spinach
and tomato relish with fines herb

La Charcuterie prosciutto, garlic
sausage, rosette de Lyon, Spanish chorizo,
pickled vegetables, olives

This Menu Available in Bar Area Only-
Not offered With Any Other Discounts
5- 6pm Nightly

All guest checks include a 3% surcharge to support the costs of Government Mandates