

# HEURE SOCIAL

{ Happy Hour }

## MOULES FRITES

**\$11.95**

*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

**\$11.95**

*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, smoked 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