

BLEU BOHÈME

“Joyeuses Fêtes des Mères”

Happy Mother's Day!

dimanche 14 mai 2017

CLASSIC BELLINI 10

JP Chenet Blanc de Blanc Brut
with Peach Purée

STRAWBERRY MINT MIMOSA 12

Montsarra Cava Brut with
muddled fresh strawberries and mint

BLOODY MARY 10

Ballast Point Recipe with
Imported French Vodka

HORS D'OEUVRES

Salade de Betteraves

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

Moules à la Crème d'Ail

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

Foie Gras au Torchon +\$5

rhubarb preserves, Trefoil crumble, arugula

LES ENTRÉES

Saumon “Royal”

fresh King salmon sautéed with asparagus, tomato salad, herb roasted Yukon potatoes and sauce Béarnaise

Quiche Maison

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

Paillard de Poulet

pan seared Jidori chicken breast, saffron risotto croquettes with chicken jus

Boeuf Bourguignon

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

Savory Belgique Prosciutto Waffle

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

Raviolis Maison

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

Eggs Benedict

house smoked salmon or Canadian bacon, *Wolferman's English Muffin*, poached eggs, Hollandaise sauce, rosemary roasted potatoes

Confit de Canard

moulard duck leg confit, wild rice, fava beans, smoked duck bacon and mustard sauce

New York Steak au Poivre +\$5

black and green peppercorn crusted, , roast garlic mashed potatoes, haricots verts, Cognac sauce

LES DESSERTS

Mousse au Chocolat rich dark chocolate mousse with seasonal red berries

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- 7pm \$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.

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

LES VINS