

# BLEU BOHÈME

## "Joyeuse Fêtes des Mères"

Happy Mother's Day!

dimanche 12 mai 2019

### 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

Cutwater 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, white wine

### Bisque de Champignons

wild mushroom soup, sunchokes, herbed pastry

### Tarte Chaude au Reblochon

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

### Tartare de Saumon Fumé

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

## LES ENTRÉES

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

King salmon, panisse, haricot vert, roasted shallot, soubise, romesco, rocket

### Quiche Maison

deep dish with house-smoked bacon, spinach, mushrooms, Parmesan cheese, hollandaise, rosemary potatoes, salad

### Frittata du Jambon de Paris <sup>GF</sup>

oven-baked omelet with French ham, brie cheese, herbes de Provence and crème fraîche, rosemary potatoes

### Savory Belgique Bayonne Waffle

Belgian-style waffle, fig jam, Bayonne ham, arugula, Gruyere cheese, fried eggs

### Boeuf Roquefort

braised beef cheek, blue cheese-red wine sauce, crispy parsnips, roasted garlic mashed potatoes, haricots verts

### Raviolis Maison

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

### Eggs Benedict

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

### Crème Brulée Waffle

Belgian waffle smothered with French vanilla custard and sugar crusted

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

Moulard duck leg confit, sweet potato hash, peppers, onions, two fried eggs, mustard duck jus

### Croque de Garçon

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

## LES DESSERTS

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

**Gateaux aux Trois Fromage** marscapone, chevrè goat and cream cheese cake with almond crust, raspberry sauce

**Profiteroles** choux pastry puffs, vanilla ice cream, dark chocolate sauce

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

## PETITS "BOHEMIENS" MENU \$18

1st Course Petite Green Salad or Fresh Fruit Cup

Entrees Grilled Steak, Chicken Breast or Salmon with Pommes Frites or scrambled eggs & bacon

Dessert Chocolate Mousse or Vanilla Ice Cream Sundae

10am- 7pm \$55 per person, plus beverages, tax and gratuity

GF= Gluten free \* = Gluten-free preparation available, please ask server for details  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

LES VINS

