

BLEU BOHÈME

LE MENU DU "REVEILLON"

DIMANCHE 31 DECEMBRE 2017

COCKTAIL SPECIAL

The Clean Slate Martini

Kahlua with Armagnac, Frangelico, Cream and Aztec Chocolate bitters 12

HORS D'OEUVRES

Saumon Fumé

smoked salmon carpaccio, goat cheese croquette, tomato-rocket salad, avocado crème fraîche, tobiko

Steak Tartare

smoked New York steak, saffron aioli, Dijon, capers, cornichons, shallots, cured egg yolk, Kennebec potato chips

Crêpe de Homard

Maine lobster crêpe with mascarpone cheese, asparagus and white truffle-carrot emulsion sauce

Raviolis

Shiitake and Oyster mushroom ravioli, braised kale, hollandaise sauce, tomato relish

Foie Gras au Torchon apple butter, arugula with toasted brioche

Four Dollar Supplemental Charge

LES ENTRÉES

Confit de Canard

duck leg confit, wild rice with Spanish chorizo, braised red cabbage and green peppercorn sauce

New York Steak au Poivre

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

Saumon "Oscar"

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

Gnocchi à la Parisienne

Parmesan dumplings, Brussels sprouts, butternut squash, roasted mushrooms, white wine sauce

Carré d'Agneau

rack of lamb roasted with ratatouille, creamy goat cheese polenta, merlot sauce

Coquilles Saint Jacques

sea scallops, Parisienne saffron gnocchi, pear tomatoes, fresh spinach, basil pistou sauce

Five Dollar Supplemental Charge

LES DESSERTS

Mousse au Chocolat

rich dark Callebaut chocolate mousse with seasonal red berries

Crème Brulée

rich vanilla custard with a crunchy sugar crust

Gâteau aux Trois Fromages

Marscapone, chevre goat-cream cheese cake, almond crust, Port wine-pear sauce

Pain d'Épice

warm gingerbread with strawberry confiture and caramel ice cream

Brioche au Citrouille

pumpkin brioche bread pudding with pecans and caramel

Bleu Bohème et son équipe vous souhaitent a tous une excellent Année 2017!

5pm- 10pm \$69 per person, plus beverages, tax and gratuity

LES VINS →