

BLEU BOHÈME

THANKSGIVING DINNER

COCKTAIL SPECIAL TO CELEBRATE THANKSGIVING

PUMPKIN PIE MARTINI 14

Absolut vanilla vodka, pumpkin spice liqueur, Kahlua, butterscotch schnapps, ½ and ½, crushed graham cracker rim

jeudi 28 novembre 2019

CHOICE OF STARTER

Soupe de Citrouille

pumpkin-hominy soup with crispy parsnips and chive crème fraîche

Salade de Betteraves

fresh gold and red beets, sesame chèvre chaude, shaved fennel rocket greens, candied hazelnuts, fuji dressing

Croquette de Crabe

crab croquette with jicama remoulade, tomato-rocket salad, saffron aioli

Pâté et Terrine du Chef

duck pâté, pork terrine de campagne, pickled vegetables, croûtons, olives, Dijon mustard

Steak Tartare, capers, cornichon, shallot, herbs, whole grain vinaigrette,
poached egg, blue cheese toasted batard

Lobster gratinée, peas, campanelle pasta, gruyère, white cheddar, brie

Seven Dollar Supplemental Charge

CHOICE OF ENTRÉE

Dindon Préparé Deux Façons

Diestel Family Ranch turkey from Sonora, California prepared two ways- the breast roasted with fresh herbs, the legs and thighs "confit" style, accompanied with fresh root vegetables, pommes purée, savory wild mushroom bread pudding and white wine gravy

Saumon avec la Sauce de Homard

King Salmon, pan seared with saffron risotto croquettes, soubise, fresh spinach and finished with lobster sauce

Boeuf au Roquefort

Angus boneless short rib, braised in a red wine and veal jus, topped with bleu cheese, garlic mashed potatoes, roasted Cipollini onions, haricots verts

Risotto aux Champignons

risotto two ways-wild mushroom risotto, roasted king trumpets, port wine reduction, asparagus and English pea risotto cake, arugula, basil pistou, parmesan

Confit de Canard Moulard duck leg confit, roasted broccolini, beluga lentil,
pork belly, apple balsamic reduction

Four Dollar Supplemental Charge

CHOICE OF DESSERT

Mousse au Chocolat dark Callebaut chocolate mousse with seasonal red berries

Crème Brulée rich cinnamon vanilla custard with a crunchy sugar crust

Pain d'Épice warm gingerbread with strawberry confiture and caramel ice cream

Brioche au Kaki fuyu persimmon, golden raisins, topped with vanilla ice cream candied hazelnuts and caramel

Gateaux au Fromage cheesecake with calvados braised fuji apples, crème fraîche whipped cream

Noon- 8pm \$65 per person, plus beverages, tax and gratuity. Children Menu 12-Under \$19.95

WINE LIST