

BLEU BOHÈME

THANKSGIVING DINNER

COCKTAIL SPECIAL TO CELEBRATE THANKSGIVING

PUMPKIN PIE MARTINI 14

Absolut vanilla vodka, Bailey's pumpkin spice liqueur, Kahlua, butterscotch schnapps, half and half, crushed graham cracker rim

jeudi 26 novembre 2020

CHOICE OF STARTER

Soupe de Citrouille

pumpkin-hominy soup, crispy parsnips, chive crème fraîche

Salade de Betteraves

fresh roasted beets, clementines, pickled red onions, balsamic vinaigrette, goat cheese croquettes, rocket lettuce

Croquette de Crabe

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

Pâté et Terrine du Chef

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

Saumon Tartare

house rum-cured cold smoked salmon, goat cheese crêpe, capers, chive, lemon zest, crème fraîche, caviar

CHOICE OF ENTREE

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
with fresh root vegetables, pommes purée, savory wild mushroom bread pudding, white wine gravy*

Saumon avec la Sauce de Homard

pan-seared Faroe Island salmon, saffron risotto croquettes, wilted fresh spinach, lobster sauce

Boeuf au Roquefort

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

Raviolis Maison

*Shiitake and Oyster mushroom raviolis, sautéed fresh spinach,
espelette, tomatoes, fines herbes, white wine cream sauce*

Confit de Canard

*Hudson Valley Muscovy duck leg confit, creamy goat cheese polenta,
ratatouille, chicken jus, mustard sauce*

CHOICE OF DESSERT

Mousse au Chocolat *dark Callebaut chocolate mousse, seasonal red berries*

Pain d'Épice *warm gingerbread, strawberry confiture, caramel ice cream*

Brioche aux Pommes *warm brioche bread pudding, caramelized apples, raisins, white chocolate*

Crème Brulée *rich vanilla custard, crunchy sugar crust*

1pm - 6pm \$75 per person, plus beverages, tax and gratuity

Children's Menu 12-Under \$24.95

WINE LIST