

# BLEU BOHÈME

LE MENU DU

## "SAINT VALENTIN"

MERCREDI 14 FÉVRIER 2018

### VALENTINES SPECIAL COCKTAIL

#### "SAINT VALENTINE MARTINI"

*Flor de Cana rum, Grand Marnier, Fonseca #27 port, fresh lime juice 14.*

### HORS D'OEUVRES

#### *Steak Carpaccio*

house smoked filet mignon, shaved fennel and rocket salad, fresh tomato and roast garlic aioli

#### *Crêpe de Homard*

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

#### *Salade de Canard*

rocket salad, smoked duck breast, goat cheese croquette, toasted hazelnuts, candied orange zest, shallot vinaigrette

#### *Bisque de Champignons*

wild mushroom soup with Parmesan and mustard greens puff pastry crust

#### *Galette du Crabe*

crab cake with jicama remoulade and tomato-rocket salad

***Foie Gras au Torchon*** apple butter, arugula with toasted brioche

Four Dollar Supplemental Charge

### LES ENTRÉES

#### *Saumon "Oscar"*

king salmon pan roasted with crab, Yukon gold potatoes, asparagus, balsamic tomato salad, Béarnaise sauce

#### *New York Steak au Poivre*

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

#### *Coquilles Saint Jacques*

sea scallops, farro saffron risotto, oven roasted pear tomatoes, fresh spinach, basil pistou sauce

#### *Gnocchi à la Parisienne*

Parmesan dumplings, Brussels sprouts, black kale, roasted mushrooms, white wine sauce

#### ***Filet Mignon "Rossini" & Lobster***

foie gras croutons, truffle butter and Madeira sauce, pommes purée and haricot verts, butter poached lobster tail

#### ***Carré d'Agneau***

rack of lamb, linguça and mushroom bread pudding, Swiss chard and rosemary sauce

Six Dollar Supplemental Charge

### LES DESSERTS

#### *Crème Brulée*

rich vanilla custard with a crunchy sugar crust

#### *Gâteau aux Trois Fromages*

marscapone, chevre goat and cream cheese cake with almond crust and port wine-pear sauce

#### *Pain d'Épice*

warm gingerbread with strawberry confiture and caramel ice cream

#### *Gâteau au Chocolat*

flourless chocolate cake with Kirsch Chantilly cream

LES VINS

4pm- 10pm \$75 per person, plus beverages, tax and gratuity