

BLEU BOHÈME

LE MENU DU

“SAINT VALENTIN”

JEUDI 14 FÉVRIER 2019

SPECIAL COCKTAIL

MARTINI D'AMOUR

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

HORS D'OEUVRES

Steak Tartar

smoked tenderloin, shaved fennel, rocket salad, black garlic aioli, taro crisps

Salade de Canard

rocket greens, roasted duck, goat cheese croquette, toasted hazelnuts, black grapes, candied orange zest, truffle vinaigrette

Bisque de Champignons

wild mushroom soup, Parmesan, mustard greens, puff pastry crust

Galette du Crabe

crab cake, jicama remoulade, tomato-rocket salad

Crêpe de Homard

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

Five Dollar Supplemental Charge

LES ENTRÉES

Saumon “Oscar”

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

Choice Top sirloin

black and green peppercorn crusted, roasted garlic mashed potatoes, spinach and ciopollini, Cognac sauce

Coquilles Saint Jacques

sea scallops, asparagus risotto cake, soubise, pear tomatoes, truffle vinaigrette

Gnocchi à la Parisienne

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

Filet Mignon “Rossini”

bone marrow croutons, porcini butter, truffled Madeira sauce, pommes purée, haricot verts, bacon,

Carré d'Agneau

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

Ten Dollar Supplemental Charge

LES DESSERTS

Crème Brulée

rich vanilla custard, crunchy sugar crust

Gâteau aux Trois Fromages

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

Pain d'Épice

warm gingerbread, strawberry confiture, caramel ice cream

Gâteau au Chocolat

flourless chocolate cake, Kirsch Chantilly cream

LES VINS →

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