

BLEU BOHÈME

LE MENU DU

“SAINT VALENTIN”

DIMANCHE 14 FÉVRIER 2021

SPECIAL COCKTAIL

MARTINI D'AMOUR

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

HORS D'OEUVRES

Bisque de Champignons

wild mushroom soup, Parmesan and fresh herb croustade

Galette du Crabe

crab croquette, jicama remoulade, tomato-arugula salad

Salade de Betteraves

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

Tartare de Saumon

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

Brussels Sprouts

butternut squash, house-smoked bacon, apple balsamic vinegar

LES ENTRÉES

Saumon "Oscar"

pan-roasted Faroe Island salmon, crab, saffron risotto cake, asparagus, balsamic tomato salad, Béarnaise sauce

Coquilles Saint Jacques

large sea scallops, broccolini, butternut squash purée, fingerling potatoes, beurre blanc sauce

Filet Mignons

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

Gnocchi à la Parisienne

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

Confit de Canard

Moulard duck leg confit, creamy goat cheese polenta, ratatouille, chicken jus/ mustard sauce

LES DESSERTS

Crème Brulée

rich vanilla custard, crunchy sugar crust

Brioche aux Fruits

brioche bread pudding with seasonal fresh fruit, caramel sauce

Pain d'Épice

warm gingerbread, strawberry confiture, caramel ice cream

Gâteau au Chocolat

flourless chocolate cake, Kirsch Chantilly cream

Crepe au "Nutella"

sweet crepe filled with the famous chocolate-hazelnut spread with vanilla ice cream, caramel and toasted hazelnuts

LES VINS →

4pm- 8pm \$75 per person, plus beverages, tax and gratuity