

# BLEU BOHÈME

Thank you for joining us tonight at Bleu Bohème. We change our menu seasonally to help us prepare for you the freshest and most local products as possible... Enjoy!

## PETITS PLATS

- Escargots de la Vielle École "Old School"** snails with garlic, shallots, parsley, thyme, Pernod, petite baguette and butter of course! 19.95\*
- Crêpe au Homard** lobster crêpe, marscarpone cheese, jicama remoulade, white truffle-carrot sauce 19.95
- Gnocchi à la Parisienne** sautéed Gruyère dumplings, cremini mushrooms, purple cauliflower, charred cherry tomatoes, romesco, beurre blanc 18.95
- Brussels Sprouts** butternut squash, house-smoked bacon, apple balsamic vinegar 17.95 GF
- La Charcuterie** house-made duck pâté, pork terrine de campagne, jambon de Bayonne, garlic sausage, Rosette de Lyon, Spanish chorizo, coppa sausage, pickled vegetables, croûtons, olives, Dijon mustard 19.95\*
- Les Fromages** imported French cheeses with fig jam and honey 19.95\*
- Comté (raw cow's milk) Patte d'Ours (raw sheep's milk) Bûcheron (semi-aged goat) Saint-André (triple cream-cow) Bleu d'Auvergne (cow's milk)
- La Planche Dégustation** a sampling of all the fromage and charcuterie selections 25.95\* Grande 32.50
- Tarte Chaude au "Reblochon"** caramelized Spanish onion tart, bacon, roasted apple, Le Delice du Jura cheese, rocket salad 16.95
- Croquette de Crabe** crab croquettes, jicama remoulade, tomato-rocket salad, saffron aioli 19.95 GF

## SALADES

- Salade Maison** butter leaf lettuce, basil/shallot vinaigrette, tapenade croûton, Roquefort blue cheese, apples, almonds, market beets 15.95\*
- Salade de Chèvre Chaud** artisan greens, goat cheese three ways, mustard vinaigrette, grapes, pears 15.95\*
- Salade de Betteraves** roasted beets, clementines, pickled red onions, balsamic vinaigrette, goat cheese croquettes, rocket lettuce 15.95 GF
- Additions to salads - Faroe Island Salmon 12.95 Hanger Steak 18.95 Duck Confit 15.95

## SOUPES

- Soupe à l'Oignon Gratinée** caramelized Spanish onion soup, fresh herbs, beef consommé, Gruyère cheese croûton 15.95\*
- Mussel Bisque** creamy stock made with sherry, lobster and mussels, served en croûte 12.95\*

## MOULES FRITES

Black Mediterranean Mussels, Garlic, Shallots, White Wine and Bleu Pommes Frites 29.95 GF



**à la Moutarde** country Dijon mustard wine sauce, parsley

**Provençales** tomato, olives, classic herbs

**au Roquefort** blue cheese cream, scallions,

**à la Crème d'Ail** roasted garlic cream and lots more garlic!

**aux Champignons** mushrooms, bacon, garlic cream

**Marinière** parsley, tomatoes, white wine, garlic, shallots, thyme, butter

**au Saffran** Portuguese sausage, fennel, Spanish saffron, garlic cream



## GRANDS PLATS

- Ravioles Maison** Shiitake and Oyster mushroom raviolis, ratatouille, spinach, espelette, tomato relish, fines herbes, white wine cream sauce 27.95
- Coquilles St. Jacques** large dry-pack sea scallops, saffron lobster risotto, linguisa, English peas, fennel, basil pistou 42.95 GF
- Boeuf Bourguignon** beef short rib in red wine, mushrooms, house-smoked bacon, carrots, baby potatoes, caramelized pearl onions 32.95 GF
- Croque de Garçon** "open face" house-ground steak trim on brioche, brie cheese, house-smoked bacon, caramelized onions, fried egg, pommes frites 26.95\*
- Saumon Sauté** Faroe Island salmon, roasted Japanese potatoes, butternut squash, cauliflower, sorrel beurre blanc sauce 31.95 GF
- Confit de Canard** cassoulet of Muscovy duck leg confit, cannellini beans, garlic sausage, smoked pork belly, crispy goat cheese polenta, pistou 32.95 GF
- Entrecôte de Porc** curry-marinated pork bone in chop, Brussels sprouts, cremini mushrooms, pommes purée, port-fig sauce 32.95 GF

**Steak Frites** choice of steak, caramelized onions, arugula salad, garlic pommes frites GF

"Butchers Cut" Hanger Steak 37.95 or Petit Filet Mignons 42.95

Choice of Sauce: Béarnaise, au Poivre, Chimichurri

**Sadie Rose French Country Sourdough with Sweet Butter**

Quarter Loaf 4.50 or Half Loaf 6.50

GF= Gluten free \* = Gluten free preparation available. Please ask your server for details  
Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

WINES →