

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 possible... Enjoy!

PETITS PLATS FROIDE

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

Sadie Rose French Country Sourdough with Sweet Butter Quarter Loaf 6.50

PETITS PLATS CHAUDE

Escargots de la Vieille 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 21.95

Gnocchi à la Parisienne sautéed Gruyère dumplings, cremini mushrooms, French green beans, charred cherry tomatoes, romesco, beurre blanc 18.95

Brussels Sprouts butternut squash, house-smoked bacon, apple balsamic vinegar 17.95 GF

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

Poulpe Rôti roasted Spanish octopus with roasted yukon golds and sauce verte 21.95 GF

Soupe à l'Oignon Gratinée caramelized Spanish onion soup, fresh herbs, beef consommé, Gruyère cheese croûton 15.95*

Camembert Fondue dans sa Boîte melted cheese in its own box with apple and baguette croutons 23.95*

Soupe du Jour ask your server about today's freshly prepared soup selection

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

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

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

Provençales tomatoes, olives, mushrooms, fennel, capers, onions and classic herbs

GRANDS PLATS

Poulet Rôti smoke-roasted Mary's Farm half chicken, pommes purée, French green beans, sauce verte (limited) 28.95 GF

Ravioles Maison Shiitake and Oyster mushroom raviolis, ratatouille, spinach, espelette, tomato relish, fines herbes, white wine cream sauce 27.95

Croque de Garçon "open face" house-ground steak trim on brioche, brie cheese, house-smoked bacon, caramelized onions, fried egg, pommes frites 26.95*

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

Saumon Sauté Faroe Island salmon, roasted fingerling 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**

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 →