

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 21.95*

Les Fromages imported French cheeses with fig jam and honey 21.95*

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

Tartare de Saumon rum-cured and cold smoked salmon, EVO, shallot, capers, chive, lemon zest, goat cheese crêpe, crème fraîche, caviar 19.95*

Sadie Rose French Country Sourdough with Sweet Butter Quarter Loaf 6.50

PETITS PLATS CHAUDE

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 Maine lobster crêpe, marscarpone cheese, jicama remoulade, white truffle-carrot sauce 21.95

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

Brussels Sprouts butternut squash, house-smoked bacon, apple balsamic vinegar 18.95 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 seared Spanish octopus with Yukon golds two ways and sauce verte 21.95 GF

Camembert Fondue dans sa Boîte melted cheese in its own box with apple and baguette croutons 24.95*

SALADES/SOUPES

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

Soupe du Jour your server will describe today's freshly prepared soup selection m/p

Salade de Farro roasted butternut squash, braised apple, Boucheron brûlée, baby kale, honey vinaigrette 17.95

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 16.95*

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, asparagus, sauce verte (limited) 28.95 GF

Ravioles Maison Shiitake and Oyster mushroom raviolis, ratatouille, spinach, espelette, tomato relish, fines herbes, white wine sauce 28.95

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

Cassoulet de Mer local Rockfish, Mexican shrimp, Tommy's Opah linguça sausage, scallops and mussels with smoked salmon
braised cannellini beans, fennel, tomatoes and Savoy cabbage with pain de mais breadcrumbs 44.95 GF

Boeuf Bourguignon beef short rib in red wine, mushrooms, house-smoked bacon, carrots, baby potatoes, caramelized pearl onions 34.95 GF

Saumon Raifort horseradish-crusting Faroe Island salmon, mashed Yukon golds, asparagus, smoked tomato beurre blanc 32.95 GF

Confit de Canard glazed Hudson Valley Muscovy duck leg confit, creamy goat cheese polenta, baby kale, olive relish, sauce verte 34.95 GF

Coquilles St. Jacques large dry-pack sea scallops, saffron lobster risotto, linguça, English peas, fennel, basil pistou 42.95 GF

Entrecôte de Porc curry-marinated pork bone-in chop, Brussels sprouts, cremini mushrooms, pommes purée, port-fig sauce 35.95 GF

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

"Butchers Cut" Hanger Steak 38.95 or Petit Filet Mignons 44.95

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 →