

# BLEU BOHÈME

## LE MENU DE LA

# “ VEILLE DE NOEL ”

SAMEDI 24 DÉCEMBRE 2022

### COCKTAIL SPECIAL

#### *Canneberge*

*cranberry gimlet served up with artisanal French gin, cranberry juice, bitters, simple syrup, lime, 15*

### HORS D'OEUVRES

#### *Soupe à l'Oignon*

*caramelized Spanish onion soup, fresh herbs, beef consommé, Gruyère cheese croûton*

#### *Croquettes de Crabe*

*crab croquettes, jicama rémoulade, tomato-rocket salad, saffron aioli*

#### *Salade de Betteraves*

*roasted beets, clementines, pickled red onions, balsamic vinegar, goat cheese croquettes, rocket lettuce*

#### *La Charcuterie*

*duck pâté du maison, terrine de campagne, coppa, jambon de Bayonne, garlic sausage, rosette de Lyon, Spanish chorizo, pickled vegetables*

#### *Escargot de la Vielle École*

*“Old School” snails with garlic, shallots, parsley, thyme, Pernod, petite baguette and butter of course!*

Four Dollar Supplemental Charge

### LES ENTREES

#### *Confit de Canard*

*glazed Hudson Valley Muscovy duck leg confit, creamy goat cheese polenta, baby kale, olive relish, sauce verte*

#### *Saumon Raifort*

*horseradish-crusted Faroe Island salmon, mashed Yukon golds, asparagus, smoked tomato beurre blanc*

#### *Ravioles Maison*

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

#### *Boeuf Roquefort*

*braised beef short rib, blue cheese-red wine sauce, crispy parsnips, roasted garlic mashed potatoes, haricots verts*

#### *Coquilles St. Jacques*

*large dry-pack sea scallops, saffron lobster risotto, linguica, English peas, fennel, basil pistou*

#### *Steak Frites*

*petite filet mignons, caramelized onions, Béarnaise, arugula salad, garlic pommes frites*

Five Dollar Supplemental Charge

### LES DESSERTS

#### *Mousse au Chocolat*

*rich dark Callebaut chocolate mousse, seasonal red berries*

#### *Crème Brulée*

*rich vanilla custard, crunchy sugar crust*

#### *Gâteau au Chocolat*

*warm flourless chocolate cake, Kirsch Chantilly cream*

#### *Pain d'Épice*

*warm gingerbread with strawberry confiture, caramel ice cream*

#### *Brioche aux Pommes*

*warm brioche bread pudding, caramelized apples, raisins, white chocolate*

**{ BON APPETIT ET JOYEUX NOEL À TOUS! }**

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

LES VINS

