

# BLEU BOHÈME

## LE MENU DU "REVEILLON"

SAMEDI 31 DÉCEMBRE 2022

### COCKTAIL SPECIAL

#### *The Clean Slate Martini*

*Kahlua, Armagnac, Frangelico, cream, Aztec chocolate bitters 15*

### HORS D'OEUVRES

#### *Mussel Bisque*

*smoked black Mediterranean mussels in a rich, creamy broth, finished with puff pastry and crème fraîche*

#### *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*

#### *Brussels Sprouts*

*with butternut squash, house-smoked bacon, apple balsamic vinegar*

#### *Crêpe au Homard*

*Maine lobster crêpe with mascarpone cheese, asparagus, white truffle-carrot emulsion*

*Four Dollar Supplemental Charge*

### LES ENTRÉES

#### *Confit de Canard*

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

#### *Petit Filet Mignons*

*filet medallions, sauce au poivre, roasted garlic mashed potatoes, haricot vert*

#### *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*

#### *Coquilles Saint Jacques*

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

*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, strawberry confiture, caramel ice cream*

#### *Brioche aux Pommes*

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

**BLEU BOHÈME ET SON ÉQUIPE VOUS SOUHAÏTENT A TOUS UNE EXCELLENT ANNÉE 2022!**

4pm- 8pm \$80 per person, plus beverages, tax and gratuity

LES VINS →