

## BLEU BOHÈME

# THANKSGIVING DINNER

COCKTAIL SPECIAL TO CELEBRATE THANKSGIVING

### PUMPKIN PIE MARTINI 15

*Absolut vanilla vodka, pumpkin spice liqueur, Kahlua, butterscotch schnapps, half and half, crushed graham cracker rim*

*jeudi 24 novembre 2022*

### CHOICE OF STARTER

#### **Soupe de Citrouille**

*pumpkin-hominy soup, crispy parsnips, chive crème fraîche*

#### **Salade de Betteraves**

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

#### **Croquette de Crabe**

*crab croquette, jicama remoulade, tomato-rocket salad, saffron aioli*

#### **Pâté et Terrine du Chef**

*duck pâté, pork terrine de campagne, pickled vegetables, croûtons, olives, Dijon mustard*

### CHOICE OF ENTRÉE

#### **Dindon Préparé Deux Façons**

*Diestel Family Ranch turkey from Sonora, California prepared two ways—  
the breast roasted with fresh herbs; the legs and thighs “confit” style  
with fresh root vegetables, pommes purée, savory wild mushroom bread pudding, white wine gravy*

#### **Saumon Raifort**

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

#### **Boeuf Bourguignon**

*beef short rib in red wine, mushrooms, house-smoked bacon, carrots, Yukon gold potatoes, caramelized pearl onions*

#### **Raviolis Maison**

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

#### **Confit de Canard**

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

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

*Quarter Loaf 6.50*

### CHOICE OF DESSERT

#### **Mousse au Chocolat**

*dark Callebaut chocolate mousse, seasonal red berries*

#### **Crème Brulée**

*rich vanilla custard, crunchy sugar crust*

#### **Pain d'Épice**

*warm gingerbread, strawberry confiture, caramel ice cream*

#### **Brioche aux Pommes**

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

**Noon - 4pm \$74.95 per person, plus beverages, tax and gratuity**

**Children's Menu 12-Under \$28.95**

**WINE LIST** →