

# BLEU BOHÈME

LE MENU DU

## “SAINT VALENTIN”

MARDI 14 FEVRIER 2023

### SPECIAL COCKTAIL

#### **MARTINI D'AMOUR**

*Flor de Cana rum, Grand Marnier, Fonseca #27 port, fresh lime juice 15*

### **HORS D'OEUVRES**

#### **Bisque de Champignons**

*wild mushroom soup, Parmesan and fresh herb croustade*

#### **Galette du Crabe**

*crab croquette, jicama remoulade, tomato-arugula salad*

#### **Salade de Betteraves**

*fresh beets, clementines, pickled red onion, balsamic vinaigrette, goat cheese croquettes, rocket lettuce*

#### **Tartare de Saumon**

*house rum-cured cold smoked salmon, goat cheese crêpe, capers, chive, lemon zest, crème fraîche, caviar*

#### **Brussels Sprouts**

*butternut squash, house-smoked pork belly, apple balsamic vinegar*

### **LES ENTRÉES**

#### **Saumon Sauté**

*Faroe Island salmon, roasted Japanese potatoes, butternut squash, cauliflower, sorrel beurre blanc*

#### **Coquilles Saint Jacques**

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

#### **Filet Mignons**

*petite filet mignons, roasted garlic mashed potatoes, spinach, green peppercorn sauce, black truffle butter*

#### **Ravioles Maison**

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

#### **Confit de Canard**

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

### **LES DESSERTS**

#### **Crème Brulée**

*rich vanilla custard, crunchy sugar crust*

#### **Brioche aux Fruits**

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

#### **Pain d'Épice**

*warm gingerbread, strawberry confiture, caramel ice cream*

#### **Gâteau au Chocolat**

*flourless chocolate cake, Kirsch Chantilly cream*

LES VINS →

4pm- 8pm \$89 per person, plus beverages, tax and gratuity