

# 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

**Against the Grain Gluten/ Grain Free "Cheese Baked Recipe" Bread with Sweet Butter** One Baguette \$8.50

## 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 pork belly, 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

**Poulpe Rôti** seared Spanish octopus with panisse, linguica, roasted chickpeas, fresh tomatoes 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 Canard Fumé** smoked duck breast, roasted butternut squash, spinach and baby kale, toasted walnuts, fresh raspberries, dijon vinaigrette 21.95

**Salade Maison** butter leaf lettuce, basil/shallot vinaigrette, tapenade croûton, Roquefort blue cheese, apples, almonds, market beets 16.95\*

**Salade de Chèvre Chaud** artisan greens, goat cheese three ways, mustard vinaigrette, grapes, pears 17.95\*

**Salade de Betteraves** roasted beets, clementines, pickled red onions, balsamic vinaigrette, goat cheese croquettes, rocket lettuce 17.95\*

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 Roquefort** blue cheese cream, scallions

**aux Champignons** mushrooms, bacon, garlic cream

**au Saffran** Portuguese sausage, fennel, Spanish saffron, garlic cream

**à la Crème d'Ail** roasted garlic cream and lots more garlic!

**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, green beans, sauce verte (limited) 32.95 GF

**Ravioles Maison** Shiitake and Oyster mushroom raviolis, ratatouille, spinach, espelette, tomato relish, fines herbes, white wine sauce 29.95

**Croque de Garçon** "open face" house-ground steak trim on brioche, brie cheese, house-smoked bacon, caramelized onions, fried egg, pommes frites 28.95\*

**Fruits de Mer** Mexican shrimp, sea scallops, Faroe Island house-smoked salmon sausage, black mussels, fennel, tomatoes, pappardelle, basil 42.95\*

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

**Saumon Sauté** Faroe Island salmon paillard, Japanese potatoes, butternut squash, baby cauliflower, smoked tomatoes, sorrel-mushroom sauce 34.95 GF

**Confit de Canard** Hudson Valley Muscovy duck leg confit, creamy goat cheese polenta, baby kale, olive relish, sauce verte 36.95 GF

**Coquilles St. Jacques** large dry-pack sea scallops, saffron lobster risotto, Portuguese linguica, 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 →