

# BLEU BOHÈME

Thank you for considering the Stone Room at Bleu Bohème. We love the fact that so many of our guests love to sit around this table and share their food and wine and of course, sharing stories "Bohemien" style, yes!

## STONE ROOM "FAMILY STYLE" DINNER SERVICE

The Stone Room holds up to 16 guests comfortably. Seating is between 5-6pm nightly, the room is yours until we close.

The room minimum spend, including food and beverages is \$1400 for Friday and Saturday evenings

and \$1,000 for Tuesday through Thursday, plus tax and 22% service charge.

All of the selected menu items are served "family style" and shared by all of your guests.

Chef Ken and General Manager Jasmine will help you customize your menu to suit your group's tastes and needs.

### 1<sup>ST</sup> COURSE - 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

**Les Fromages** imported French cheeses with fig jam and honey

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)

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

**Against the Grain Gluten/ Grain Free "Cheese Baked Recipe" Bread with Sweet Butter**

### 2<sup>ND</sup> COURSE - PETITS PLATS CHAUDE

**Escargots de la Vielle École** "Old School" snails with garlic, shallots, parsley, thyme, Pernod, petite baguette and butter of course! \*

**Gnocchi à la Parisienne** sautéed Gruyère dumplings, cremini mushrooms, asparagus, charred cherry tomatoes, romesco, beurre blanc

**Brussels Sprouts** butternut squash, house-smoked bacon, apple balsamic vinegar GF

**Tarte Chaude au "Reblochon"** caramelized Spanish onion tart, bacon, roasted apple, Le Delice du Jura cheese, rocket salad

**Croquette de Crabe** crab croquettes, jicama remoulade, tomato-rocket salad, saffron aioli GF

**Crêpe au Homard** lobster crêpe, marscarpone cheese, jicama remoulade, white truffle-carrot sauce +5

**Poulpe Rôti** seared Spanish octopus with panisse, linguica, roasted chickpeas, fresh tomatoes and sauce verte GF +5

### 3<sup>RD</sup> COURSE - SALADES

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

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

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

**Salade de Canard Fumé** smoked duck breast, roasted butternut squash, spinach and baby kale, toasted walnuts, fresh raspberries, dijon vinaigrette

### 4<sup>TH</sup> COURSE - MOULES FRITES

**Black Mediterranean Mussels, Garlic, Shallots, White Wine and Bleu Pommes Frites** GF

**à la Moutarde** country Dijon mustard wine sauce, parsley

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

**au Roquefort** blue cheese cream, scallions

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

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

**Marinière** parsley, tomatoes, white wine, garlic, shallots, thyme, butter

**Provençales** tomatoes, olives, mushrooms, fennel, capers, onions and classic herbs

### 5<sup>TH</sup> COURSE - GRANDS PLATS

**Poulet Rôti** smoke-roasted Mary's Farm half chicken, pommes purée, French green beans, sauce verte GF

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

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

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

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

**Confit de Canard** glazed Hudson Valley Muscovy duck leg confit, creamy goat cheese polenta, baby kale, beans, olive relish, sauce verte +10

**Coquilles St. Jacques** large dry-pack sea scallops, saffron lobster risotto, linguica, English peas, fennel, basil pistou GF +10

**Steak Frites** Petit Filet Mignons, caramelized onions, arugula salad, garlic pommes frites, sauce Béarnaise GF +10

### 6<sup>TH</sup> COURSE - LES DESSERTS

**Brioche aux Pommes** warm brioche bread pudding, caramelized apples, raisins, white chocolate

**Profiteroles** choux pastry puffs, vanilla ice cream, dark chocolate sauce

**Mousse au Chocolat** dark Callebaut chocolate mousse, seasonal berries

**Gâteau au Chocolat** warm flourless chocolate cake, house vanilla ice cream

**Pain d'Épice** warm gingerbread, a house favorite, strawberry confiture, caramel ice cream

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