

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...

Merci, Chef Ken

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 24.95*

Les Fromages imported French cheeses with fig jam and honey 24.95*

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 28.95*

Tartare de Saumon rum-cured and cold smoked salmon, EVO, shallot, capers, chive, lemon zest, goat cheese crêpe, crème fraîche, caviar 21.95*

Sadie Rose French Country Sourdough Quarter Loaf with Sweet Butter 6.50

Against the Grain Gluten/ Grain Free "Cheese Baked Recipe" bread with sweet butter- one petite baguette 8.50 GF

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 23.95

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, snap peas and leeks, apple balsamic vinegar 18.95 GF

Tarte Chaude au "Reblochon" caramelized Spanish onion tart, bacon, roasted apple, Le Delice du Jura cheese, rocket salad 18.95

Croquette de Crabe crab croquettes, jicama remoulade, tomato-rocket salad, saffron aioli 21.95 GF

Poulpe Rôti seared Spanish octopus with Portuguese linguïça, goat cheese semoule de mais, roasted chickpeas, fresh tomatoes, sauce verte 21.95 GF

Camembert Fondue dans sa Boite 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* (GF +2.00)

Soupe du Jour your server will describe today's freshly prepared soup selection m/p

Salade César whole baby romaine heart leaves, shaved parmesan, creamy dressing, salted anchovy filets and garlic puffed quinoa 18.95 GF

Salade Maison butter leaf lettuce, basil/shallot vinaigrette, olive tapenade croûton, Roquefort blue cheese, apples, almonds, market beets 18.95*

Salade de Chèvre Chaud artisan greens, goat cheese three ways, mustard vinaigrette, grapes, pears 18.95*

Salade de Betteraves roasted beets, clementines, pickled red onions, balsamic vinaigrette, goat cheese croquettes, rocket lettuce 18.95*

Additions to salads - Faroe Island Salmon 12.95 Petite Filet 20.95 Duck Confit 15.95

MOULES FRITES

1 ½ pounds Black Mediterranean Mussels, Garlic, Shallots, White Wine and Bleu Pommes Frites 32.95 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 linguïça 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

GRANDS PLATS

Poulet Rôti Mary's Farm half chicken- hickory smoked, pommes purée, green beans, sauce verte (limited) 32.95 GF

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

Croque de Garçon "open face" ground steak 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, 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 and leeks, olive relish, sauce verte 36.95 GF

Coquilles St. Jacques diver dry-pack sea scallops, saffron lobster risotto, Portuguese linguïça, 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 34.95 GF

Steak Frites petite filet mignons, caramelized onions, arugula salad, pommes frites, choice of sauce: Béarnaise, au Poivre, Chimichurri 44.95 GF

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, especially if you have certain medical conditions

WINES →