

# 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 FROIDS

**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 v\*

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

## PETITS PLATS CHAUDS

**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, pickled shallots, leeks, toasted almonds, apple-balsamic vinegar reduction with red miso 19.95 GF, v

**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 linguça, goat cheese semoule de mais, roasted chickpeas, fresh tomatoes, 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\* (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

1½ 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 linguça 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

**Coq au Vin** red wine braised chicken thighs, smoked bacon, carrots, pearl onions, cremini mushrooms, fresh herbs, toasted baguette 29.95 GF

**Pot au Feu** heirloom carrots, cannellini beans, leeks, squash, shiitake mushrooms, roasted tofu, miso broth, roasted garlic, Dijon, baguette 32.95 v

**Carré d'Agneau** roasted rack of lamb, lamb bacon pommes purée, ratatouille, Wild Child syrah wine sauce with fresh rosemary 48.95 GF

**Croque de Garçon** "open face" ground steak on brioche, brie cheese, house-smoked bacon, caramelized onions, fried egg, pommes frites 29.95\*

**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, baby carrots, yukon potatoes, caramelized pearl onions 39.95 GF

**Saumon Sauté** Faroe Island salmon, Japanese potatoes, butternut squash, baby cauliflower, smoked tomatoes, sorrel-mushroom sauce 37.95 GF

**Confit de Canard** Hudson Valley Muscovy duck leg confit, creamy goat cheese polenta, baby kale and leeks, olive relish, sauce verte 39.95 GF

**Ravioles Maison** Shiitake and Oyster mushroom raviolis, sautéed spinach, espelette, tomato relish, fines herbes, white wine sauce 32.95

**Coquilles St. Jacques** diver dry-pack sea scallops, saffron lobster risotto, Portuguese linguça, English peas, fennel, basil pistou 44.95 GF

**Entrecôte de Porc** curry-marinated pork bone-in chop, Brussels sprouts, cremini mushrooms, pommes purée, port-fig sauce 38.95 GF

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

V= Vegan GF= Gluten free \*= GF 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