



BLEU BOHÈME

LE MENU

“BOHEMIAN”

OUR 3 COURSE PRIX FIXE DINNER STARTING AT \$58 PER PERSON
AVAILABLE TUESDAY, JULY 9 THROUGH THURSDAY, JULY 19



HORS D'OEUVRES

Salade Maison*

butter leaf lettuce, basil/shallot vinaigrette,
tapenade crouton, blue cheese, apples,
almonds, market beets

Soupe à l'Oignon Gratinée*

caramelized Spanish onions, fresh herbs,
beef consommé, Gruyère crouton

Soupe du Jour*

a cup of our Chef's fresh soup of the day

Croquette de Crabe GF

crab croquette, jicama remoulade,
tomato-rocket salad, saffron aioli

Pâté et Terrine du Chef*

house-made duck pâté, pork terrine de
campagne, pickled vegetables,
croûton, olives, Dijon mustard

LES ENTREES

Moules à la Crème d'Ail GF

mussels roasted in garlic cream, shallots
and white wine served with pommes frites

Coq au Vin*

red wine braised chicken thighs, smoked bacon,
carrots, pearl onions, cremini mushrooms, fresh
herbs, toasted baguette

Saumon Sauté GF

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

Boeuf Bourguignon GF

tender beef short rib, red wine, mushrooms, smoked
bacon, carrots, pearl onions, Yukon potatoes

Confit de Canard GF

duck leg confit, goat cheese polenta, baby kale,
leeks, olive relish, sauce vert

LES DESSERTS

Mousse au Chocolat GF

homemade dark Callebaut
chocolate mousse

Profiterole

choux pastry puffs filled with vanilla ice
cream, topped with dark chocolate sauce

Brioche aux Pommes

warm brioche bread pudding,
caramelized apple, raisins, white chocolate

Bohème Crème Glacée*

our pastry chef's daily selection of
house-made ice cream



Sadie Rose French Country Sourdough

Quarter Loaf with Sweet Butter +\$6.50
For the table

GF= Gluten free *= GF Preparation available. Please ask your server for details

Sorry, there is no splitting with this special menu. \$58 price does not include tax or gratuity.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.