

# 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 26.95\*

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 29.95\*

**Tartare de Saumon** rum-cured and cold smoked salmon, warm goat cheese crêpe, capers, chive, lemon zest, 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 Vieille 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 19.95

**Brussels Sprouts** butternut squash, smoked bacon, pickled shallots, leeks, toasted almonds, apple-balsamic vinegar reduction 19.95 GF

**Crevettes en Pâtisserie** Mexican shrimp, fresh basil, sundried tomatoes and brie cheese baked in thin pastry, white wine sauce 18.95

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

**Poulpe Rôti** seared Spanish octopus with Portuguese linguïça sausage, creamy polenta, roasted chickpeas, smoked tomatoes, sauce verte 23.95 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, shaved beef short rib, fresh herbs, Gruyère cheese croûton 17.95\* (GF +2.00)

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

**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 GF

**Additions to Salads** - Faroe Island Salmon 12.95 Petite Filet 19.95 Duck Confit 15.95 Crab Croquette 7.95 Large Shrimp (5) 15.95 Goat Cheese Croquette 3.95

## 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 Saffran** Portuguese linguïça 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

## PLATS PRINCIPAUX

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

**Croque de Garçon** "open face" ground steak on brioche, brie cheese, house-smoked bacon, caramelized onions, fried egg, pommes frites 32.95\*

**Fruits de Mer** Mexican shrimp, sea scallops, black mussels, calamari, fresh sorrel, braised fennel, tomatoes, pappardelle noodles, basil sauce 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 "Oscar"** Faroe Island salmon filet, crusted with crab, pommes purée, fresh asparagus, sauce Béarnaise 42.95 GF

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

**Ravioles Maison** Shiitake and Oyster mushroom raviolis, sautéed spinach, espelette pepper, fresh tomatoes, fines herbes, white wine sauce 32.95

**Coquilles St. Jacques** diver dry-pack sea scallops, saffron lobster risotto, Portuguese linguïça, English peas, fennel, basil pistou 46.95 GF

**Entrecôte de Porc** curry-marinated pork bone-in chop, Brussels sprouts, cremini mushrooms, pommes purée, port wine and fig sauce 39.95 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

