



# BLEU BOHÈME

## LE MENU

# “BOHEMIAN”

OUR 3 COURSE PRIX FIXE DINNER STARTING AT \$60 PER PERSON  
AVAILABLE WEDNESDAYS 5PM - 7PM



## 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 onions, shaved short rib, fresh herbs,  
beef consommé, Gruyère crouton

### **Soupe du Jour \***

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

### **Croquette de Crabe**

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 <sup>GF</sup>**

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

### **Coq au Vin \***

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

### **Saumon Oscar <sup>GF</sup>**

Faroe Island salmon filet crusted with crab,  
pommes purée, fresh asparagus, sauce Béarnaise

### **Boeuf Bourguignon <sup>GF</sup>**

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

### **Confit de Canard <sup>GF</sup>**

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

## LES DESSERTS

### **Mousse au Chocolat <sup>GF</sup>**

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. \$60 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.