

BLEU BOHÈME

THANKSGIVING DINNER

COCKTAIL SPECIAL TO CELEBRATE THANKSGIVING

PUMPKIN PIE MARTINI 16

Amarula coffee cream liqueur, vanilla vodka, and fresh pumpkin purée

jeudi 28 novembre 2024

CHOICE OF STARTER

Soupe de Citrouille

pumpkin-hominy soup, crispy parsnips, chive crème fraîche

Salade de Betteraves

roasted beets, clementines, pickled red onions, balsamic vinaigrette, goat cheese croquettes, rocket lettuce

Croquette de Crabe

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

Paté et Terrine du Chef

duck pâté, pork terrine de campagne, pickled vegetables, croûtons, olives, Dijon mustard

Tartare de Saumon

rum-cured and cold smoked salmon, warm goat cheese crêpe, capers, chive, lemon zest, crème fraîche, caviar +\$3.00

Sadie Rose French Country Sourdough with Sweet Butter

Quarter Loaf +\$6.50

CHOICE OF ENTRÉE

Dindon Préparé Deux Façons

Diestel Family Ranch turkey from Sonora, California prepared two ways—the breast roasted with fresh herbs; the legs and thighs “confit” style with fresh root vegetables, pommes purée, savory wild mushroom bread pudding, white wine gravy

Saumon Oscar

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

Boeuf Bourguignon

beef short rib in red wine, mushrooms, house-smoked bacon, carrots, Yukon gold potatoes, caramelized pearl onions

Raviolis Maison

Shiitake and Oyster mushroom raviolis, sautéed fresh spinach, espelette, tomato relish, fines herbes, white wine cream sauce

Confit de Canard

Hudson Valley Muscovy duck leg confit, creamy goat cheese polenta, baby kale, leeks, olive relish, sauce verte

Fruits de Mer

Mexican shrimp, sea scallops, black mussels, calamari, fresh sorrel, braised fennel, tomatoes, pappardelle noodles, basil sauce +\$5.00

CHOICE OF DESSERT

Mousse au Chocolat

dark Callebaut chocolate mousse, seasonal red berries

Crème Brulée

rich vanilla custard, crunchy sugar crust

Pain d'Épice

warm gingerbread, strawberry confiture, caramel ice cream

Brioche aux Pommes

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

Crêpe Suzette

sweet crêpe, Grand Marnier orange glaze, vanilla crème glacée +\$3.00

WINE LIST →

Noon - 4pm \$85 per person, plus beverages, tax and gratuity

Children's Menu 12-Under \$29