

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

Rillettes de Saumon rich-rum cured smoked salmon pate with herbes and crème fraîche with toasted brioche 19.95 *

La Charcuterie house-made duck mousse pâté, pork terrine de campagne, jambon de Bayonne and garlic sausage, Rosette de Lyon, Spanish chorizo, coppa sausage, pickled vegetables, croûtons, olives, Dijon mustard 26.95 *

Les Fromages imported French cheeses with fig jam and honey 28.95 *

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 32.95 *

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! 21.95 *

Crêpe au Homard Maine lobster crêpe, marscarpone cheese, jicama remoulade, white truffle-carrot sauce 24.95

Gnocchi à la Parisienne sautéed Gruyère dumplings, cremini mushrooms, asparagus, charred cherry tomatoes, romesco, beurre blanc 21.95

Brussels Sprouts butternut squash, house smoked bacon, pickled shallots, leeks, toasted almonds, apple-balsamic vinegar reduction 21.95 GF

Risotto aux Crevettes saffron risotto, wild Mexican shrimp, Portuguese linguça, English peas and fennel 24.95 GF

Patatas Bravas crispy Yukon gold potatoes, mildly spiced red sauce and roasted garlic aioli 16.95 GF

Croquette de Crabe crab croquettes, jicama remoulade, tomato-rocket salad, saffron roast garlic aioli 23.95

Poulpe Rôti Spanish octopus, calamari, Portuguese linguça sausage, creamy polenta, roasted chickpeas, smoked tomatoes, sauce verte 24.95 GF

SALADES/SOUPES

Soupe à l'Oignon Gratinée caramelized Spanish onion soup, shaved beef short rib, fresh herbs, Gruyère cheese croûton 19.95 * (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 17.95 Petite Filet 19.95 Duck Confit 18.95 Crab Croquette 7.95 Large Shrimp (5) 17.95 Goat Cheese Croquette 3.95

MOULES FRITES

1½ pounds Black Mediterranean Mussels, Garlic, Shallots, White Wine and Bleu Pommes Frites 34.95 GF

à la Moutarde country Dijon mustard wine sauce, parsley

au Saffran Portuguese linguça 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, house smoked bacon, carrots, pearl onions, cremini mushrooms, fresh herbs, toasted baguette 32.95 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 wild Mexican shrimp, sea scallops, black mussels, calamari, braised fennel, smoked tomatoes, pappardelle noodles, basil sauce 44.95 *

Boeuf Bourguignon beef short rib in red wine, mushrooms, crispy smoked pork belly, 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 Moulard duck leg confit, creamy goat cheese polenta, baby kale, leeks and olive relish, sauce verte 42.95 G

Ravioles Maison Shiitake and Oyster mushroom raviolis, sautéed spinach, espelette pepper, fresh tomatoes, fines herbes, white wine sauce 34.95

Coquilles St. Jacques diver dry-pack sea scallops, saffron lobster risotto, Portuguese linguça, 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 46.95 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

