



BLEU BOHÈME

LE MENU

“BOHEMIAN”

OUR 3 COURSE PRIX FIXE DINNER STARTING AT \$65 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 ^{GF}

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

Ravioles Maison

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

Saumon Oscar ^{GF}

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

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



Bread & Cie 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. \$65 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.