

BLEU BOHÈME

Thank you for considering the Stone Room at Bleu Bohème. We love the fact that so many of our guests love to sit around this table and share their food and wine and of course, sharing stories “Bohemien” style, yes!

STONE ROOM “FAMILY STYLE” DINNER SERVICE

The Stone Room holds up to 16 guests comfortably. Seating is between 5-6pm nightly, the room is yours until we close.
The room minimum spend, including food and beverages is \$1400 for Friday and Saturday evenings and \$1,000 for Tuesday through Thursday, plus tax and 22% service charge.
All of the selected menu items are served “family style” and shared by all of your guests.
Chef Ken and General Manager Jasmine will help you customize your menu to suit your group’s tastes and needs.

1ST COURSE - PETITS PLATS FROIDE

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

Les Fromages imported French cheeses with fig jam and honey

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 +5

Bread & Cie Country Levain Sourdough with Sweet Butter

Against the Grain Gluten/ Grain Free “Cheese Baked Recipe” Baguette with Sweet Butter

2ND COURSE - PETITS PLATS CHAUDE

Escargots de la Vielle École “Old School” snails with garlic, shallots, parsley, thyme, Pernod, petite baguette and butter of course! *

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

Brussels Sprouts butternut squash, smoked bacon, leeks, toasted almonds, apple balsamic vinegar reduction GF

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

Crêpe au Homard lobster crêpe, marscarpone cheese, jicama remoulade, white truffle-carrot sauce +5

Poulpe Rôti seared Spanish octopus, Portuguese linguica, creamy polenta, roasted chickpeas, fresh tomatoes, sauce verte GF +5

3RD COURSE - SALADES

Salade Maison butter leaf lettuce, basil/shallot vinaigrette, tapenade croûton, Roquefort blue cheese, apples, almonds, market beets *

Salade Caesar crisp romaine hearts, salt-cured anchovies, boquerones, levain croûtons, garlic dressing, Parmesan *

Salade de Betteraves roasted beets, grapes, pears, pickled red onions, balsamic vinaigrette, goat cheese croquettes, rocket lettuce GF

4TH COURSE - MOULES FRITES

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

à la Moutarde country Dijon mustard wine sauce, parsley	au Saffran Portuguese 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

5TH COURSE - GRANDS PLATS

Poulet Montrachet Mary’s free range roasted chicken breast, goat cheese, cremini mushroom sauce, fresh herbs, pommes purée, spinach GF

Ravioles Maison Shiitake and Oyster mushroom raviolis, sauteed spinach, espelette, tomato relish, fines herbes, white wine sauce

Croque de Garçon “open face” house-ground steak trim on brioche, brie cheese, house-smoked bacon, caramelized onions, fried egg, pommes frites *

Boeuf Bourguignon beef short rib in red wine, mushrooms, house-smoked bacon, carrots, baby potatoes, caramelized pearl onions GF

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

Confit de Canard Hudson Valley Muscovy duck leg confit, creamy goat cheese polenta, baby kale, leeks, olive relish, sauce vert +10

Coquilles St. Jacques large dry-pack sea scallops, saffron lobster risotto, linguisa, English peas, fennel, basil pistou GF +10

Steak Frites Petit Filet Mignons, caramelized onions, arugula salad, garlic pommes frites, sauce Béarnaise GF +10

6TH COURSE - LES DESSERTS

Brioche aux Pommes warm brioche bread pudding, caramelized apples, raisins, white chocolate

Profiteroles choux pastry puffs, vanilla ice cream, dark chocolate sauce

Mousse au Chocolat dark Callebaut chocolate mousse, seasonal berries

Pain d’Epice warm gingerbread, a house favorite, strawberry confiture, caramel ice cream

Gâteau au Chocolat warm flourless chocolate cake, house vanilla ice cream

GF= Gluten free *= Gluten free 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