

BLEU BOHÈME
LE MENU DU
“ REVEILLON ”
MERCREDI 31 DÉCEMBRE 2025

COCKTAIL SPECIAL

The Clean Slate Martini

Kahlua, Armagnac, Frangelico, cream, Aztec chocolate bitters 16

HORS D'OEUVRES

Bisque

smoked black Mediterranean mussels in a rich, creamy lobster broth, finished with puff pastry and crème fraîche

Croquettes de Crabe

crab croquettes, jicama rémoulade, tomato-rocket salad, saffron aioli

Salade de Betteraves

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

Brussels Sprouts

with butternut squash, house-smoked bacon, apple balsamic vinegar

Crêpe au Homard

Maine lobster crêpe with mascarpone cheese, bulls blood greens, white truffle-carrot emulsion +\$4.00

Rillettes de Saumon

rich rum-cured house-smoked salmon potted spread with herbes and crème fraîche with toasted
baquette croutons +\$4.00

Sadie Rose French Country Sourdough with Sweet Butter

Quarter Loaf +\$6.50

LES ENTREES

Confit de Canard

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

Petit Filet Mignons

filet medallions, sauce au poivre, roasted garlic mashed potatoes, haricot vert

Saumon Oscar

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

Ravioles Maison

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

Coquilles Saint Jacques

large dry-pack sea scallops, saffron lobster risotto, linguica, English peas, fennel, basil pistou +\$5.00

LES DESSERTS

Mousse au Chocolat

rich dark Callebaut chocolate mousse, seasonal red berries

Crème Brulée

rich vanilla custard, crunchy sugar crust

Gâteau au Chocolat

warm flourless chocolate cake, Kirsch Chantilly cream

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

BLEU BOHÈME ET SON ÉQUIPE VOUS SOUHAÏTENT A TOUS UNE EXCELLENT ANNÉE 2025!

4pm- 8pm \$97 per person, plus beverages, tax and gratuity

LES VINS