

BLEU BOHÈME

LE MENU DU

"SAINT VALENTIN"

SAMEDI 14 FEVRIER 2026

SPECIAL COCKTAIL

MA CHERIE

Cherry-infused brandy with bourbon and port wine, topped with vanilla cream 18

HORS D'OEUVRES

Bisque de Champignons * v

wild mushroom soup, Parmesan, fresh herb croustade

Galette du Crabe GF

crab croquette, jicama remoulade, tomato-arugula salad

Salade de Betteraves GF v

fresh beets, clementines, pickled red onion, balsamic vinaigrette, goat cheese croquettes, rocket lettuce

Rillettes de Saumon *

rich-rum cured smoked salmon paté with herbes and crème fraîche with toasted brioche

Brussels Sprouts GF

butternut squash, house-smoked pork belly, pickled shallots, leeks, almonds, apple balsamic vinegar

LES ENTREES

Coquilles Saint Jacques GF

large dry-pack sea scallops, saffron lobster risotto, Portuguese linguica, English peas, fennel, basil pistou

Filet Mignons GF

petite filet mignons, roasted garlic mashed potatoes, spinach, truffled mushrooms, sauce Béarnaise

Saumon "Oscar" GF

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

Ravioles Maison v

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

Confit de Canard GF

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

LES DESSERTS

Crème Brulée GF v

rich vanilla custard, crunchy sugar crust

Brioche aux Fruits v

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

Pain d'Épice v

warm gingerbread, strawberry confiture, caramel ice cream

Gâteau au Chocolat GF v

flourless chocolate cake, Kirsch Chantilly cream

GF= Gluten free *= Gluten free preparation available. Please ask your server for details V= Vegetarian

4pm- 9pm \$99 per person, plus beverages, tax and gratuity

LES VINS