



BLEU BOHÈME

BASTILLE DAY CELEBRATION

mardi, 14 juillet 2026

LE MENU

"DIX-NEUVIÈME ANNIVERSAIRE"

OUR 19TH ANNIVERSARY



BASIL MARTINI

Our house specialty! Imported French vodka with fresh basil and a touch of citrus \$12.95

HORS D'OEUVRES

Soupe au Pistou

summer vegetable soup, white beans, campanelle pasta, fresh basil pistou, parmesan 14.95

Salade Roquefort

Belgian endive, three greens, smoked almonds, creamy Roquefort bleu cheese dressing 14.95

\$75 Prix Fixe or a la Carte

LES ENTREES

Carre d'Agneau

roasted lamb chops, pommes purée, ratatouille, rosemary red wine sauce 58.95

Poisson du Jour

seared Alaskan halibut, leek purée, spinach, pommes de terre, lemon caper beurre blanc 58.95

Bread & Cie French Country Sourdough

Quarter Loaf with Sweet Butter +\$8.50

For the table

FRENCH MARTINI

Celebrate the French way! Imported vodka shaken with Crème de Cassis and pineapple juice \$12.95

LES DESSERTS

Pot de Crème Tricolore

creamy butterscotch pudding layered with fresh raspberries, blueberries and whipped cream 12.95

Mousse au Chocolat

dark Callebaut chocolate mousse, seasonal berries 12.95

Sorry, there is no splitting with this special menu. \$75 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.