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
butternut squash ravioli, sautéed spinach, fines herbes, hazelnut sauce, crispy parsnips

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 **+$8.50**
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.