

BLEU BOHÈME

Thank you for joining us tonight at Bleu Bohème. We change our menu seasonally to help us prepare for you the freshest and most local products possible...

Merci, Chef Ken

PLATS À PARTAGER (SHARE)

- Patatas Bravas** crispy potatoes, romesco sauce, roasted garlic aioli 17.95 GF
- Brussels Sprouts** butternut squash, house smoked bacon, pickled shallots, leeks, toasted almonds, apple-balsamic vinegar reduction 21.95 GF
- Crevettes Rôti** roasted Mexican shrimp, Portuguese linguica sausage, creamy polenta, smoked tomatoes, sauce verte 24.95 GF
- Gnocchi à la Parisienne** sautéed Gruyère dumplings, cremini mushrooms, asparagus, charred cherry tomatoes, romesco, beurre blanc 23.95
- Crêpe de Saumon** rich rum-cured and house-smoked salmon, pickled Persian cucumbers, herbes, caviar, crème fraîche 19.95 *
- Escargots de la Vieille École** “Old School” snails with garlic, shallots, parsley, thyme, Pernod, petite baguette and butter, of course! 22.95 *
- Croquette de Crabe** crab croquettes, jicama remoulade, tomato-rocket salad, saffron roast garlic aioli 24.95
- Pissaladière** housemade flatbread with mushrooms, brie cheese, caramelized Spanish onions, fresh basil pistou 19.95
- La Charcuterie** house-made duck mousse pâté, pork terrine de campagne, jambon de Bayonne and garlic sausage, Rosette de Lyon, Spanish chorizo, coppa sausage, pickled vegetables, croûtons, olives, Dijon mustard 28.95 *
- Les Fromages** imported French cheeses with fig jam and honey 28.95 *
- 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 36.95 *
- Bread & Cie Country Levain Batard** Quarter Sourdough Loaf with Sweet Butter 8.50 V*
- Against the Grain Gluten/ Grain Free** “Cheese Baked Recipe” bread with sweet butter- one petite baguette 9.50 GF
- Flatbread du Maison** brushed with herbs, extra virgin olive oil, sea salt 7.50 V

SALADES/SOUPES

- Soupe à l’Oignon Gratinée** caramelized Spanish onion soup, shaved beef short rib, fresh herbs, Gruyère cheese croûton 19.95 * (GF +2.00)
- Soupe du Jour** your server will describe today’s freshly prepared soup selection m/p
- Salade Maison** butter leaf lettuce, basil/shallot vinaigrette, olive tapenade croûton, Roquefort blue cheese, apples, almonds, market beets 19.95 *
- Salade de Betteraves** roasted beets, grapes, pears, pickled red onions, Dijon vinaigrette, goat cheese croquettes, rocket and artisan greens 19.95 GF
- Salade Roquefort** three greens, Belgium endive, smoked almonds, creamy Roquefort bleu cheese dressing 19.95 GF
- Salade Delicata** roasted delicata squash, braised farro, quince, Niçoise olives, goat cheese, crispy parsnips, Dijon vinaigrette 21.95 GF
- Additions to Salads** - Faroe Island Salmon 19.95 Petite Filet 21.95 Mexican Shrimp 19.95 Duck Confit 21.95 Crab Croquette 10.95 Goat Cheese Croquette 4.95

MOULES FRITES

- 1½ pounds Black Mediterranean Mussels, Garlic, Shallots, White Wine and Bleu Pommes Frites 38.95 GF
- à la Moutarde** country Dijon mustard wine sauce, parsley **au Saffran** Portuguese linguica 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

PLATS PRINCIPAUX

- Poulet Montrachet** Mary’s free range roasted chicken breast, goat cheese, crispy pommes de terre, cremini mushroom sauce, fresh herbs 44.95 GF
- Croque de Garçon** “open face” ground American Wagyu, brioche, brie cheese, house-smoked bacon, onion confit, fried egg, pommes frites 36.95 *
- Boeuf Bourguignon** beef short rib in red wine, mushrooms, crispy smoked pork belly, carrots, pommes purée, caramelized pearl onions 45.95 GF
- Saumon “Oscar”** Faroe Island salmon filet, crusted with crab, pommes purée, fresh asparagus, sauce Béarnaise 42.95 GF
- Confit de Canard** Hudson Valley Moulard duck leg confit, creamy goat cheese polenta, baby kale, leeks, olive relish, sauce verte 42.95 GF
- Ravioles Maison** butternut squash, sautéed spinach, fines herbes, hazelnut sauce, crispy parsnips 36.95
- Coquilles St. Jacques** diver dry-pack sea scallops, saffron lobster risotto, Portuguese linguica, English peas, fennel, basil pistou 49.95 GF
- Entrecôte de Porc** curry-marinated Quebec pork bone-in chop, Brussels sprouts, cremini mushrooms, pommes purée, port wine-fig sauce 42.95 GF
- Steak Frites** petite filet mignons, caramelized onions, arugula salad, pommes frites, choice of sauce: Béarnaise, au Poivre, Chimichurri 49.95 GF
- Special Poisson ce Soir** tonight’s special local fish preparation “Façon du Chef” m/p

V= Vegan GF= Gluten free *= GF 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, especially if you have certain medical conditions

WINES