Bleu Bohème

LE MENU DE LA
"VEILLE DE NOEL"
Jeudi 24 décembre 2026

Cocktail Special

Canneberge

cranberry gimlet served up with artisanal French gin, cranberry juice, bitters, simple syrup, lime, 16

Hors d'Oeuvres

Soupe à l'Oignon

caramelized Spanish onion soup, shaved beef short rib, fresh herbs, beef consommé, Gruyère cheese croûton

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

La Charcuterie

duck pâté du maison, terrine de campagne, coppa, jambon de Bayonne, garlic sausage, rosette de Lyon, Spanish chorizo, pickled vegetables

Escargot de la Vielle Ècole

"Old School" snails with garlic, shallots, parsley, thyme, Pernod, petite baguette and butter of course! ***+$4.00***

Crêpe de Saumon

rich rum-cured and house-smoked salmon, pickled Persian cucumbers, herbes, caviar, crème fraiche ***+$4.00***

Sadie Rose French Country Sourdough with Sweet Butter

Quarter Loaf ***+$8.50***

Les Entrees

Confit de Canard

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

Saumon Oscar

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

Ravioles Maison

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

Boeuf Roquefort

braised beef short rib, blue cheese-red wine sauce, crispy parsnips, roasted garlic mashed potatoes, haricots verts

Coquilles St. Jacques

large dry-pack sea scallops, saffron lobster risotto, linguiça, English peas, fennel, basil pistou ***+$8.00***

Steak Frites

petite filet mignons, caramelized onions, Béarnaise, arugula salad, garlic pommes frites ***+$8.00***

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 with strawberry confiture, caramel ice cream

Crêpe Suzette

sweet crêpe, Grand Marnier orange glaze, vanilla crème glacée ***+$3.00***

LES VINS →

Bon Appetit et Joyeux Noel à tous!

4pm- 8pm $89.95 per person, plus beverages, tax and gratuity