Bleu Bohème

LE MENU DU

"REVEILLON"

JEUDI 31 DÉCEMBRE 2026

Cocktail Special

The Clean Slate Martini

Kahlua, Armagnac, Frangelico, cream, Aztec chocolate bitters 16

Hors d'Oeuvres

Bisque

smoked black Mediterranean mussels in a rich, creamy lobster broth, finished with puff pastry and crème fraîche

Salade Roquefort

three greens, Belgium endive, smoked almonds, creamy Roquefort bleu cheese dressing

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

Carpaccio de Thon

seared bluefin tuna with papas bravas, pistou and bulls blood greens ***+$6.00***

Crêpe de Saumon

rich rum-cured and house-smoked salmon, pickled Persian cucumbers, herbes, caviar, crème fraiche ***+$5.00***

Sadie Rose French Country Sourdough with Sweet Butter *Quarter Loaf +$8.50*

Les Entrées

Confit de Canard

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

Petit Filet Mignons

filet medallions, sauce au poivre, roasted garlic mashed potatoes, haricot vert, pearl onion confit, crispy parsnips

Saumon Oscar

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

Ravioles Maison

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

Coquilles Saint Jacques

large dry-pack sea scallops, saffron lobster risotto, linguiça, English peas, fennel, basil pistou ***+$5.00***

Lobster Spaghetti

butter-poached lobster, house-smoked bacon, brandied tarragon cream, smoked tomatoes, charred lemon, fresh herbs ***+$10.00***

Carre d'Agneau Rôti

roasted rack of lamb, crispy potatoes with creamy parsnips, rosemary sauce +$10.00

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, strawberry confiture, caramel ice cream

Crêpe Suzette

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

LES VINS

BLEU BOHÈME ET SON ÉQUIPE VOUS SOUHAITENT A TOUS UNE EXCELLENT ANNÉE 2027!

4pm- 8pm $97 per person, plus beverages, tax and gratuity