Bleu Bohème

Thanksgiving Dinner

Cocktail Special to Celebrate Thanksgiving

Reconnaissant 18

High West bourbon, apple cider, lemon, cinnamon, clove, nutmeg, Angostura bitters

jeudi 26 novembre 2026

Choice of Starter

Soupe de Citrouille
pumpkin-hominy soup, crispy parsnips, chive crème frâiche

Salade de Betteraves
roasted beets, clementines, pickled red onions, balsamic vinaigrette, goat cheese croquettes, rocket lettuce

Croquette de Crabe
crab croquette, jicama remoulade, tomato-rocket salad, saffron aioli

Paté et Terrine du Chef
duck pâté, pork terrine de campagne, pickled vegetables, croûtons, olives, Dijon mustard

Crêpe de Saumon
rich rum-cured and house-smoked salmon, pickled Persian cucumbers, herbes, caviar, crème fraiche +$3.00

Bread & Cie Country Sourdough with Sweet Butter
Quarter Loaf +$8.50

Choice of Entrée

Dindon Préparé Deux Façons
Diestel Family Ranch turkey from Sonora, California prepared two ways—the breast roasted with fresh herbs; the legs and thighs "confit" style with fresh root vegetables, pommes purée, savory wild mushroom bread pudding, white wine gravy

Saumon Oscar
Faroe Island salmon, crusted with crab, pommes purée, fresh asparagus, sauce Béarnaise

Boeuf Bourguignon
beef short rib in red wine, mushrooms, house-smoked bacon, carrots, Yukon gold potatoes, caramelized pearl onions

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

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

Coquilles St. Jacques
diver dry-pack sea scallops, saffron lobster risotto, Portuguese linguiça, English peas, fennel, basil pistou +$8.00

Choice of Dessert

Mousse au Chocolat
dark Callebaut chocolate mousse, seasonal red berries

Crème Brulée
rich vanilla custard, crunchy sugar crust

Pain d' Épice
warm gingerbread, strawberry confiture, caramel ice cream

Pot du Crème
Creamy, rich pumpkin pudding with brown sugar caramel, whipped cream, cinnamon dusting

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

WINE LIST

Noon - 4pm $88 per person, plus beverages, tax and gratuity

Children's Menu 12-Under $42