

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 as possible..... Bon Appetit!

PETITS PLATS

- Cassoulet d'Escargots** snails, mushrooms, fennel, leek, shallots, Provençal butter 19.50 GF * "Old School" Available
Gnocchi à la Parisienne sautéed Parmesan dumplings, duck bacon lardons, Brussels sprouts, butternut squash, white wine cream sauce 17.95
La Charcuterie house-made duck pâté, pork terrine de campagne Prosciutto, garlic sausage, Rosette de Lyon, Copa sausage Spanish chorizo, pickled vegetables, croûtons, olives, Dijon mustard 19.95*
Les Fromages imported French cheeses with fig jam and honey 19.95*
Comte (raw-cow's milk) Patte d'Ours (raw-sheep's milk) Bucheron (semi-aged goat) Delice de Bourgogne (triple cream-cow) Bleu d'Auvergne (cow's milk)
La Planche Dégustation a sampling of all the fromage and charcuterie selections 25.95* Grande 32.50
Tarte Chaude au "Reblochon" caramelized Spanish onion tart, bacon, roasted apple, Le Delice du Jura cheese, artisan greens 15.95
Brussels Sprouts with house-smoked pork belly, butternut squash, apple balsamic vinegar 16.95 GF
Tartare de Saumon house rum-cured cold smoked salmon, olive oil, shallot, capers, chive, lemon zest, goat cheese crêpe, crème fraîche, caviar 19.95*
Panisse chick pea "Frites" with saffron aioli, Parmesan and fines herbes, black truffles 17.95 GF
Calamars Provençal sautéed wild baby calamari, harissa tomato sauce, cannellini beans, capers, Kalamata olives 16.95 GF
Croquette de Crabe crab croquettes, jicama remoulade, tomato-rocket salad, saffron aioli 18.95 GF

SALADES

- Salade Maison** butter leaf lettuce with basil/shallot vinaigrette, tapenade croûton, Roquefort blue cheese, apples, almonds, market beets 13.95*
Salade de Chèvre Chaud artisan greens with goat cheese three ways, mustard vinaigrette, grapes, pear 15.95*
Salade de Betteraves gold and red beets, strawberries, fennel, hazelnuts, golden balsamic vinaigrette, goat cheese croquettes, rocket lettuce 15.95 GF
Salade de Farro roasted acorn squash, parsnip, toasted pumpkin seed, Boucheron brûlée, water cress and endive with honey vinaigrette 15.95
add to any salad- King Salmon 12.95 Maine Scallops 18.95 Chicken Breast Paillard 12.95 Duck Confit 15.95

SOUPES

- Soupe à l'Oignon Gratinée** caramelized Spanish onion soup with fresh herbs, beef consommé and Gruyère cheese croûton 12.95*
Mussel Bisque en Croûte black Med Mussels, tomatoes, leeks, fennel, lobster cream, fines herbes, pastry crust with sherry shot 14.95

MOULES FRITES



- Black Mediterranean Mussels with Bleu Pommes Frites** 28.95 GF
à la Moutarde country Dijon mustard wine sauce, crème fraîche, parsley
Provençales garlic, tomato, olives, white wine, classic herbs
au Roquefort blue cheese cream, scallion, white wine
à la Crème d'Ail roasted garlic cream, shallots, white wine
aux Champignons mushrooms, bacon, white wine, garlic cream
Marinière parsley, tomatoes, white wine, garlic, shallots, thyme, butter
au Harissa Spanish chorizo, coriander, parsley, harissa, tomato sauce



GRANDS PLATS

- Raviolis Maison** Shiitake and Oyster mushroom raviolis, sautéed fresh spinach, tomato relish, fines herb sauce 25.95
Coquilles St. Jacques sea scallops, acorn squash, peas, pea tendrils vinaigrette, watercress salad 37.00 GF
Boeuf Bourguignon Angus beef cheeks in red wine, mushrooms, house-smoked bacon, carrots, baby potatoes, caramelized pearl onions 29.50 GF
Saumon Royale King salmon, haricot verts, panise, caramelized shallot, soubise, romesco, rocket 28.95 GF
Entrecôte de Porc curry-marinated Duroc pork ribeye, brussels sprouts, house-smoked bacon, mashed potatoes, port-fig sauce 28.50 GF
Confit de Canard Moulard duck leg confit, wild rice pilaf with golden raisins, pecans, squash, broccolini, cabernet reduction 29.95 GF
Paillard de Poulet Jidori chicken breast, butternut squash, new potatoes, English peas, tendrils, gnocchi, preserved lemon, white wine chicken jus 27.95*
Croque de Garçon "open face" house-ground steak trim on brioche, brie cheese, smoked ham, caramelized onions, fried egg, pommes frites 24.50*
10oz Angus New York Steak topped with bone marrow butter, roasted broccolini, Cipollini onion, potato purée, sauce au poivre 34.95 GF
Steak Frites the classic Butchers cut, "Onglet" Hanger Steak, caramelized onions, arugula salad, garlic pommes frites 29.95
Béarnaise, au Poivre, or Horseradish Crème Fraîche

ADDITIONNEL

- Two Grams Black Winter Truffles** 16
Herbed Pommes Frites 5.95
Comte Pommes Purée 8.95
Spinach and House Smoked Bacon au Gratin 8.95
Cauliflower and Tomato au Gratin 7.95
Sauce Béarnaise 6.95
Ratatouille 7.95

GF= Gluten free * = Gluten free preparation available. Please ask your server for details
Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

WINES →