

# BLEU BOHÈME

## LE MENU DU

# “ REVEILLON ”

MARDI 31 DÉCEMBRE 2024

### 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*

#### *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*

#### *Brussels Sprouts*

*with butternut squash, house-smoked bacon, apple balsamic vinegar*

#### *Crêpe au Homard*

*Maine lobster crêpe with mascarpone cheese, bulls blood greens, white truffle-carrot emulsion +\$4.00*

#### *Sadie Rose French Country Sourdough with Sweet Butter*

*Quarter Loaf +\$6.50*

### 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*

#### *Saumon Oscar*

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

#### *Ravioles Maison*

*Shiitake and Oyster mushroom raviolis, spinach, espelette, tomato relish, fines herbes, white wine cream sauce*

#### *Coquilles Saint Jacques*

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

### 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*

#### *Brioche aux Pommes*

*warm brioche bread pudding, caramelized apples, raisins, white chocolate*

#### *Crêpe Suzette*

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

**BLEU BOHÈME ET SON ÉQUIPE VOUS SOUHAITENT A TOUS UNE EXCELLENT ANNÉE 2025!**

**4pm- 8pm \$95 per person, plus beverages, tax and gratuity**

**LES VINS**