

BLEU BOHÈME

THANKSGIVING 2012

jeudi 22 novembre 2012

TO START

Soupe de Citrouille

pumpkin-hominy soup with crispy parsnips and chive crème fraîche

Salade du Saison

seasonal butter leaf lettuce salad with basil- Dijon vinaigrette, tapenade crouton, Roquefort blue cheese, apples, almonds and market beets

La Charcuterie

duck pâté du maison, prosciutto, garlic sausage, rosette de Lyon, pork terrine de campagne, pickled vegetables, olives, Dijon mustard

CHOICE OF ENTRÉE

Dindon a Préparé Deux Façons

Diestel Family Ranch Turkey from Sonora California prepared two ways- the breast roasted with fresh herbs and the legs and thighs "confit" style, accompanied with fresh root vegetables, pommes puree, savory wild mushroom bread pudding and white wine gravy

Saumon avec la Sauce de Homard

King Salmon, pan seared with saffron risotto croquettes, fresh spinach and finished with lobster sauce

Boeuf Roquefort

Thunder Ridge Ranch boneless shortrib, braised with a blue cheese-red wine sauce and roast garlic mashed potatoes and haricots verts

Nouilles de Courgettes

saffron zucchini noodles, crispy eggplant, wild mushroom ragout, wilted kale, olive sauce

CHOICE OF DESSERT

Pain d'Épice

warm gingerbread with strawberry confiture and caramel ice cream

Crêpe au Crème Brulée

rich custard pancake with a crunchy sugar crust

Gâteau au Chocolat

flourless chocolate cake with Kirsch Chantilly cream

1pm- 7pm \$48.95 per person, plus beverages, tax and gratuity. Children Menu 12-Under \$16.95

Les Vins 