

Les Planches...

Our Boards!...

...Of Assorted Charcuterie, Patés and Imported Cheeses,

**Our Planches, this page and Our Appetizers, next page are served very generously;
We always encourage couples to share them... and of course, to enjoy them!...**

La Cochonaille,

Assorted Dried and Cured Pork Meats, Sausages and Delicious Patés.

Assorted Dried Sausages: Rosette de Lyon, and Saucisson à L'ail.

Jambon de Pays, our Dried Mountain Ham.

Mousse de Foie de Canard aux Truffles, Our Duck Mousse with Truffles.

Paté de Campagne au Poivre Noir, a Hearty Country Style Paté with Black Peppercorn.

\$ 12.50

Les Fromages,

Assorted French Imported Cheeses. Served with Dried Fig Terrine and Honey Comb.

Tomme de Savoie, from the French Alps;

Tête de Moine, "Monk Head" shaving from the Swiss Border;

Fromage de Chèvre, a Sharp Goat Cheese Log.

Saint André, a delicious Triple Cream Cheese.

And Bleu d'Auvergne, the Original Blue Cheese from Auvergne.

\$16.50

La Planche Dégustation,

A Sample Board with each of the above... to share!

La Petite Planche \$16.50, La Grande Planche \$28.50

Tarte Chaude au Reblochon,

A warm Flaky Pastry topped with Bacon, Onion and Roasted Sliced Thin Apple, Covered with Melted Reblochon Savoie Cheese!

Served with Small Mixed Greens tossed in Vinaigrette.

\$12.50

Camembert Fondue dans sa Boite!

Melted Camembert in a box!... Most definitely to share! Please allow 10 to 15 minutes.

A Whole Imported Camembert Cheese, Lightly Sprinkled with Calvados Apple Brandy, Baked in its Own Wood Box. Served with Sliced Apple and Baguette Croutons.

\$19.50

Les Moules Frites!

Appetizers Size, \$10.50

Entrée Size, \$18.50, Served with French Fries.

Moules Marinières,

Black Mussels steamed in a White Wine broth with Shallots, Garlic and Chopped Parsley.

Moules à la Crème,

Same as Moules Marinères, but Finished with a touch of Cream and Chopped Parsley.

Moules au Roquefort,

Finished in a Blue Cheese Cream Sauce.

Moules à la Crème d'Ail,

Finished in a Garlic Loaded Cream Sauce!

Moules à la Moutarde à L'Ancienne,

Finished in a Old fashion Mustard Cream Sauce.

Moules Provençales,

Steamed in White Wine with Shallots, Garlic, Tomato, Thyme, Fennel & Fresh Basil.

Automne et Hiver 2008

Fall & Winter 2008,

Appetizers and Soup,

**"Escargots" de Bourgogne en Coquilles,
Beurre à l'Ail et Persil.**

Six Escargots Served in their Shell with Garlic Butter.
\$ 11.50

Calamars frits, Aioli et Sauce Tartare Maison,

A basket of Flash Fried Calamari served with Provencal Aioli and Homemade Tartare Sauce.
\$9.50

Soupe à l'Oignon Gratinée,

*Caramelized Sweet Onions and Fresh Herbs simmered in a Beef Consommé. Topped with Croutons
and Melted Gruyère.*

\$9.50

Les Salades,

Salade d'Automne Bleu Bohème,

*Our "Fall" Salad of Fresh Herbs and Butter Leaf Lettuce tossed in our Creamy Roquefort Dressing.
Topped with Roquefort Cheese, Dried Cranberries and Candied Walnuts.*

\$7.50

Coeur de Romaine, Style "Ceasar",

*Our Caesar salad; Heart of Romaine Lettuce, Homemade Caesar Dressing.
Served with Parmesan Shavings, Soft Boiled Egg and Anchovy.*

\$8.50

Salade de Chèvre Chaud,

Warm Goat Cheese Salad.

*Fresh Mixed Greens tossed in our Bleu Bohème Vinaigrette dressing of Olive Oil, Dijon Mustard,
and a touch of Vinegar, Shallots and Garlic. Topped with a Warm Goat Cheese Timbale; Marinated
Goat Cheese in Herbs and Olive Oil, Toasted Brown on a Baguette Crouton and a Thin slice of
Sharp Goat Cheese Buchette.*

Topped with Chopped Chives & Scallions, Grapes and Shaved Pear.

\$14.50

Bleu Bohème Ahi Tuna Niçoise,

*Our Twist of the Salade Niçoise, Served with Lightly Seared Fresh Ahi Tuna.
Dressed with our Bleu Bohème Vinaigrette.*

\$16.50

Our vegetarian Plate,

**Raviolis Maison aux Champignons Sauvages,
Lit d'Epinars, Beurre Blanc aux Herbes Fraiches.**

*Homemade Wild Mushrooms Raviolis, Served over a bed of Spinach.
White Butter Fresh Herbs Sauce.*

\$18.50

Les Poissons,

Koulibiac de Saumon,

*Fresh Filet of Salmon Baked in a Flaky Puff Pastry with Spinach, Mushrooms and carrots;
Served with a Beurre Blanc Sauce and Garlic Fresh Herbs Mash Potatoes.*

\$25.50

Filet de Fletan, Sauce à la Langouste,

*Fresh Filet of Northern Halibut baked and served with a Creamy Lobster Sauce on top of Garlic
Fresh Herbs Mash Potatoes and Fresh Steamed Asparagus.*

\$27.50

Les Viandes,

Supreme de Poulet Farçi au Chèvre, Sauce aux Champignons Sauvages,

*Free Range Chicken Breast baked stuffed with Fresh Goat Cheese, Topped with a Wild Mushrooms
Cream sauce. Served with Spinach and Garlic Fresh Herbs Mashed Potatoes.*

\$22.50

Confit de Canard, Sauce au Poivre Vert,

*Duck Confit, slowly cooked, served with a Green peppercorn Sauce.
Served with Sautéed Green Beans and Bleu Bohème French Fries.*

\$27.50

Coq Au Vin,

Les Cuisines Rurales.

*Bone in Chicken, Slowly Simmered in Red Wine with Button Mushrooms, Bacon and Caramelized
Pearl Onions.*

\$ 21.50

Boeuf Bourguignon,

La Bourgogne.

*Chunks of "Angus" Beef, Slowly Simmered in Red Wine with Button Mushrooms, Bacon and
Caramelized Pearl Onions. A classic of French Country Cooking!*

\$ 24.50

Lapin à la Moutarde,

La Région Dijonnaise.

*Rabbit in mustard Sauce! Bone-in Rabbit Brushed in Dijon Mustard, baked with Caramelized
Onions, Mushrooms and Potatoes.*

\$27.50

Onglet aux Echalottes,

Les Bistros Parisiens.

*The Cut of Meat of the Ancient Parisian Butchers; A delight for meat lovers.
Hanger Steak, a flavorful cut of meat prepared Butterflied and grilled to perfection. Topped with a
Spoonful of Lightly Caramelized Shallots.*

Served with Sautéed Green Beans and Bleu Bohème French Fries.

\$ 27.50

Filet Mignon aux Trois Sauces,

Haricots Verts au Beurre et Pommes Frites.

*Filet Mignon served with a Side of Three Sauces: Green Peppercorn, Curry and Truffle.
Served with Sautéed Green Beans and Bleu Bohème French Fries.*

\$29.50

Carré d'Agneau "Bleu Bohème",

Pommes de Terre au Gratin.

*Roasted Rack of Lamb Stuffed with Rosemary and Thyme, Baked Brushed in Mustard and
Finished with a touch of Cognac. Served with "Au Gratin" Potatoes.*

\$29.50