

BISTRO BLEU

CaliFrenchian Eatery



Slow-cooked Escargots - 8.50

Garlic, butter, Provence herbs, tomatoes, mushrooms, parsley, Pastis

Moules-Frites "Marinière"- 12

P.E.I. Mussels, white wine, butter, garlic, parsley, fries

Planche de Fromages - 3/12, 5/15

Brie, Bleu, Swiss, Goat, Parmesan, Sage Derby. Fruits, nuts

Smoky Eggplant Dip - 8

Tahini, garlic, lemon, parsley, radish, grilled pita, harissa oil

Planche du Charcutier - 16

Prosciutto, house-made pâté, salami, roast beef, capicola, Sopressata, tapenade, condiments, melba toast

Pâté de la Maison - 7.75

Duck liver parfait, duxelle, truffle oil, condiments, toast

Crisp Pork Belly - 12.75

Pan jus, glazed carrots, horseradish cream, porcini balsamic

Creamy Tiger Shrimp Risotto - 15

Truffle oil, Shimeji mushrooms, crisp potato, parmesan



Signature Maine Lobster Bisque - 7.95

Shaved scallions, cracked pepper, brandy, lobster meat

Chèvre Chaud, Dijon vinaigrette- 8.50

Field greens, sun dried tomatoes, walnut, olive, goat cheese croutons

Baby Arugula, Charred Tomato Vinaigrette- 7.50

Mushrooms, red onion, Brie, toasted almonds, grilled baguette

Soupe à L'Oignon gratinée - 6.95

Caramelized onions, rich stock, herbs, 3 cheeses, baked

Sliced Beets - 8.50

French vinaigrette, Provence herbs, hazelnuts, sage Derby

Tomato "Panzanella" Salad- 7.25

Sweet peppers, capers, cucumber, basil, fried sourdough



ALL ENTRÉES SERVED WITH HERBED SEASONAL VEGETABLE SAUTÉE

New Zealand Lamb Chops à la Plancha - 25

Raz el Hanout, red wine sauce, minted yogurt, cous-cous

Slow-Braised Rabbit - 28

Roasted rabbit stock, Dijon/rosemary mustard cream, herbed pasta

Panaché de Fruits de Mer - 19.75

Shrimp/mussels/calamari/chorizo, Alfredo, fresh grated parmesan

Signature Coq au Vin - 18

Red wine, bacon, mushrooms, petit onions, buttered pasta

Grilled New York pepper steak - 26

C.A.B., 3-peppercorn brandy cream, pan-roasted potatoes

Roasted Duck Breast - 25

Chinese 5-spice, sour cherries, potatoes "Bistro Bleu"

Poached Salmon fillet - 19

Lemon-Dill butter, herbed long-grain rice, fennel dust

Steak Frites - 20

Classic grilled hanger, herbed compound butter, crisp fries

Angus Burger Bleu - 12.95

Bacon/onion/mushroom/Swiss/Bleu/arugula/tomato/secret sauce/brioche



SIDE ORDERS FOR THE TABLE

Baked Mac & Cheese - 6

3-cheese sauce, fresh herbs, truffle oil, panko

Sautéed button Mushrooms - 5

Garlic, shallots, white wine, chef's herbed butter

Creamed Spinach - 4

Shallots, garlic, butter, Pastis

Garlic/Parmesan Fries - 5

Seasoned crisp fries tossed with garlic oil and grated parm