



## SOUPES ET SALADES

*Soups and Salads*

### Provençal Fish Soup

Smoothly blended and served with Rouille, Croutons and Gruyere Cheese on the side 13.99

### Porcini Mushroom and Chestnut Velouté \*

Garnished with White Truffle Oil 15.99

### Mesclun Mixed Greens \*

Butternut Squash, Cherry Tomatoes, Shallots, Pomegranate Seeds and a Sherry Tarragon Vinaigrette 12.99

### Beet Salad \*

Grapefruits, Cherry Tomatoes, Basil, Goat Cheese Crumble, Pesto and Roasted Walnuts 15.99

### Crispy Goat Cheese & Arugula Salad

Apples, Snow Peas, Strawberry and Honey Mustard Vinaigrette 16.99

## APPETIZERS

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### Seared Foie Gras

Cinnamon Red Wine Gastrique, Papaya Jam, Toasted Brioche 28.99

### Escargot \*

(6) White Burgundy, Garlic and Parsley Butter 18.99

### Pan-Sautéed Sweetbreads

Celery Mousseline, Curry Oil and Popcorn 18.99

### Homemade Smoked Salmon

Herb and Citrus Ricotta, Pickled Onions, served on Brioche with a side of Cole Slaw 17.99

### Tuna Tartare

Avocado Guacamole, Passionfruit Mango Sauce, Toast Points 21.99

## PLATS A PARTAGER

*Shareable*

### Pan-Grilled Mussels \*

Lemon, Garlic and Parsley 19.99

### Warm Octopus Confit

Eggplant Purée, Pickled Vegetables, Chimichurri Sauce, Pane Carasau 21.99

### Lysielle's Lorraine

Quiche with Bacon and Gruyere Cheese 19.99

### Cheese & Charcuterie Plate

Served with Nuts, Fig Chutney and Bread. Your Choice of 3 Items.

Cheeses: Chabichou Goat Cheese, Truffle Tartufo, Aged Comté

Meats: Duck Rilette, Truffle Saucisson, Jambon de Bayonne

Additional Cheese or Meat (\$6) 20.99

## POISSONS ET CRUSTACÉS

*Fish and Shellfish*

### Black Grouper \*

Pan-Sautéed, Papaya and Lime Vierge Sauce, Carrot and Turmeric Mousseline, Sweet Potato Chips 36.99

### Loup de Mer \*

Mediterranean Sea Bass grilled skin-on à la Plancha, Lemon Caper Sauce and Parmesan Gratinated Fennel 39.99

### Moules-Frites \*

Pan-Grilled Mussels with Lemon, served with French Fries. Choice of Garlic Parsley Sauce or Roquefort Sauce 38.99

### Gulf Shrimp and Florida Clams Saffron Risotto \*

Chorizo, French Peas and Bouillabaisse Jus 39.99

## VIANDES MIJOTÉES

*Slow-Cooked*

### Wagyu Short Ribs Bourguignon

Braised in a Red Wine Reduction, served with Baby Carrots, Sautéed Mushrooms and Potato Purée 50.99

### Duck Leg Confit \*

Orange Grand Marnier Demi-Glace, served with Fingerling Potatoes Sarladaise and Steamed Asparagus 44.99

## VIANDES GRILLÉES ET SAUTÉES

*Sautéed and Grilled Meat*

### Chicken Breast Stuffed with Truffle Foie Gras \*

Truffle Jus, Creamy Rosemary and Parmesan Polenta, Grilled Asparagus 39.99

### Wagyu Filet Mignon (7oz) \*

Served with Potatoes au Gratin, Steamed Broccolini and Périgourdine Sauce 54.99  
Top with Seared Foie Gras 16

### Steak Tartare \*

Filet Mignon with Capers, Shallots, Cornichons, Parsley and our Signature Dijon Mustard Sauce, served with Toast Points (Not GF) and French Fries (GF) 38.99

## VEGETARIAN

### Provençal Lasagna

Tomato, Eggplant, Gratinated Goat Cheese & Parmesan 31.99

## SIDES

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### Truffle Fries \* 10

### Parmesan Pomme Frites \* 8

### Asparagus (Steamed or Grilled) \* 8

### Broccolini \* 8

### Broccolini Roquefort \* 10

### Sautéed Mushrooms \* 8

### Sautéed Onions \* 8

\* Gluten Free [(V) Vegetarian] Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses.  
Split Charges: \$5 per Appetizer, \$10 per Entrée | Corkage Fee: \$35/bottle, \$60/bottle over 2 bottles.  
We will gladly waive one corkage for every bottle purchased from our wine list.

## DESSERT

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### Honey Lavender Crème Brûlée \*

13.50

Pair with Roumieu-Lacoste Sauternes 2019 16  
Pair with Meukow Vanilla Cognac 13

### Warm Chocolate Cake

Lava Cake served with Pistachio Ice Cream 14.50  
Pair with Rare Wine Co. Madeira Charleston Sp. Rsv. Sercial 18

### Profiteroles

Vanilla Ice Cream, Chocolate Sauce and Shaved Almonds 13.50  
Pair With 2001 Malvasia Madeira D'Oliveiras 1oz 16

### Bourdaloue Tart with Poached Pears & Blueberries Almond Cream

Served with Vanilla Ice Cream 15.50  
Pair with Quinta do Noval 10 Year Tawny Port 16

### Orange Crêpe

Served with Fresh Fruit and a Hazelnut Caramel Drizzle 13.50  
Pair with Meukow Vanilla Cognac 13

### Passion Fruit & Lime Cheesecake

on a Chocolate Praliné Biscuit 14.50  
Pair with Pere Magloire Calvados VSOP 14

### Cheese & Charcuterie Plate

Served with Nuts, Fig Chutney and Bread. Your Choice of 3 Items.

Cheeses: Chabichou Goat Cheese, Truffle Tartufo, Aged Comté

Meats: Duck Rillettes, Truffle Saucisson, Jambon de Bayonne

Additional Cheese or Meat (\$6) 20.99  
Pair with Niepoort 20 Year Tawny Port 26

## SPECIALTY COFFEE & COCKTAILS

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### Espresso Martini

Van Gogh Espresso, Van Gogh Vanilla, Fresh Espresso, Nola St  
George Coffee Liqueur 18

### Peanut Butter Alexander

Skrewball Peanut Butter Whiskey, Godiva Milk Chocolate Liqueur,  
Cream 16

### Irish Coffee

Irish Whiskey, topped with Whipped Cream and Green Crème de  
Menthe 14

### Italian Coffee

Amaretto Luxardo, topped with Whipped Cream and Shaved  
Almonds 14

### Bleu Café

Cognac, Cointreau, topped with Whipped Cream, garnished with  
Orange and Cinnamon 16

## MADEIRA

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D'Oliveira Boal 2001 16 per Oz

D'Oliveira Malvasia 2000 16 per Oz

D'Oliveiras Sercial 1999 16 per oz

Rare Wine Co. Historic Series New York Malmsey  
Special Reserve 18

Rare Wine Co. Historic Series Charleston Sercial  
Special Reserve 18

## EARLY DINING SPECIAL Sunday - Thursday 5pm - 6pm

### 25% OFF ALL MENU ITEMS

Last seating at 5:45pm.  
Orders must be placed before 6pm.  
Dine-in Only. No Shared Plates. No Substitutions.  
Available through December 12, 2024

## BLEU PROVENCE FINE WINES

Stop into our Retail Wine Store and browse our  
incredible selection of over 2,500 high quality  
wines from the best appellations, vineyards,  
and winemakers in the world . . .  
all at unbeatable prices!

### 10% OFF CASES

Same or Mixed Case (12 bottles)

## CONCIERGE WINE SELECTION

Stop in, give us a call, or email us and one  
of our wine experts will be happy to assist  
you with your next wine selection.

## SHOP ONLINE

Shop our Online Retail Wine Store 24/7 at  
[BleuProvenceFineWines.com](http://BleuProvenceFineWines.com)

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for any occasion, all year round.  
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