



## 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 \*

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

### Beet Salad \*

Apples, Cherry Tomatoes, Basil, Goat Cheese Mousse, Pesto and Roasted Walnuts 15.99

### Burrata and Pea Gazpacho \*

Lettuce, Mint, Crispy Bacon and Jalapeno Oil 17.99

## APPETIZERS

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### Seared Foie Gras

Cinnamon Red Wine Gastrique, Papaya Jam, Ginger Bread 28.99

### Escargot \*

(6) White Burgundy, Garlic and Parsley Butter 18.99

### Pan-Grilled Mussels \*

Lemon, Garlic and Parsley 19.99

### Homemade Smoked Salmon \*

Herb and Citrus Ricotta, Blinis and Pickled Vegetables 17.99

### Tuna Tartare

Avocado Guacamole, Passionfruit and Mango Sauce, Toast Points 21.99

### Cheese Plate

Chabichou Goat Cheese, Saint Nectaire, Aged Comté, Nuts, Papaya Jam and Bread 20.99

### Lysielle's Lorraine

Quiche with Bacon and Gruyere Cheese 19.99

## 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

Ratatouille \* 10

## 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, served with 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

## 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 and Grand Marnier Demi-Glace, served with Butternut Squash Purée and Steamed Asparagus 44.99

## VIANDES GRILLÉES ET SAUTÉES

*Sautéed and Grilled Meat*

### 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 prepared with Capers, Shallots, Cornichons, Parsley and our Signature Dijon Mustard Sauce, served with French Fries (GF) and Toast Points (Not GF) 37.99

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

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

## VÉGÉTARIEN

*Vegetarian and Vegan*

### Organic Spelt Risotto with Ratatouille

28.99



\* Gluten Free | 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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### Warm Chocolate Cake

Lava Cake served with Pistachio Ice Cream 14.50  
Pair with Rare Wine Co. Madeira Charleston Sp. Rsv. Sercial 18  
Pair with Aberlour A'Bunadh Cask Strength 38

### Honey Lavender Crème Brûlée \*

13.50  
Pair with Roumieu-Lacoste Sauternes 2019 16  
Pair with Meukow Vanilla Cognac 13

### Apple Tart Tatin

Served with Vanilla Ice Cream 15.50  
Pair with Quinta do Noval 10 Year Tawny Port 16  
Pair with Pere Magloire Calvados VSOP 14

### Profiteroles

Vanilla Ice Cream, Chocolate Sauce and Shaved Almonds 13.50  
Pair with Domaine Durban Muscat De Beaumes-De-Venise 2017 13  
Pair with Larrasingle Armagnac V.S.O.P 12

### Strawberry Sablé Breton Tart

Lemon Custard and Basil 14.50  
Pair with Domaine Durban Muscat Beaumes-de-Venise 2017 13  
Pair with St George Eau-de-Vie Poire Williams 11

### Cheese Plate

Chabichou Goat Cheese, Saint Nectaire, Aged Comté, Nuts,  
Papaya Jam and Bread 20.99  
Pair with Niepoort 20 Year Tawny Port 26  
Pair with Talisker Single Malt 10 Year 21

## 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 15

### Irish Coffee

Irish Whiskey, topped with Whipped Cream and Green Crème de  
Menthe 12

### Italian Coffee

Amaretto Luxardo, topped with Whipped Cream and Shaved  
Almonds 12

### Bleu Café

Cognac, Cointreau, topped with Whipped Cream, garnished with  
Orange and Cinnamon 12

## MADEIRA

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D'Oliveira Tinta Negra 1995 15 per Oz

D'Oliveira Sercial 1989 15 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 Daily (5-6pm)

### 25% OFF ALL MENU ITEMS

Last seating at 5:45pm.  
Orders must be placed before 6pm.  
Dine-in Only. No Shared Plates. No Substitutions.

## 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)

## GIFT CARDS

Our Gift Cards are the perfect gift  
for any occasion, all year round.  
Stop by our host stand or purchase online at  
[BleuProvenceNaples.com/gift-cards](http://BleuProvenceNaples.com/gift-cards)

