



# Bleu Provence

## SOUPS

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### Provençal Fish Soup

Smoothly blended and served with Rouille, Croutons and Gruyere Cheese on the side 12.99

### Porcini Mushroom and Chestnut Velouté \*

Finished with Truffle Oil 12.99

### Burrata and Watermelon Gaspacho \*

Heirloom Cherry Tomato, Cucumber and Micro Basil 16.99

## SALADS

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### Mesclun Mixed Greens \*

Watermelon, Cherry Tomatoes, Shallots, Fresh Herbs and a Sherry Tarragon Vinaigrette 10.99

### Chilled Beet Salad

Lacquered with Honey and Soy Sauce, served with Sea Beans, Pesto and a Goat Cheese Mousse 13.99

### Strawberry, Avocado, Manchego Cheese Salad \*

Pistachios, Arugula and a Lemon Vinaigrette 16.99

## APPETIZERS

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### Seared Foie Gras

Fresh Raspberries and a Blueberry Gastrique, served with Toast Points 27.99

### Escargot \*

(6) Cooked in White Burgundy, Garlic and Parsley Butter 15.99

### Bay Scallops \*

(3) Grilled "À la Plancha" with Chablis Beurre Blanc 19.99

### Pan-Grilled Mussels \*

Lemon, Garlic and Parsley 18.99

### Homemade Smoked Salmon \*

Wasabi Cream, Pickled Onions, Caper Berries and Mustard Seeds 15.99

### Tuna Tartare

Avocado Guacamole, Ginger and Lime Syrup, served with Toast Points 19.99

### Marinated Octopus \*

with Garlic, Parsley and Za'atar Spices, served over Hummus and Grilled Chickpeas 17.99

### Cheese Plate

Brie Stuffed with Truffle, Fourme d'Ambert, Figs and Nuts, Baguette 19.99

### Pâté de Campagne en Terrine

Home-Made Cold Country Pâté with Pickled Vegetables, Mustard Seeds, Dijon Mousse, Baguette 15.99

### Lysielle's Lorraine

Quiche with Bacon and Gruyere Cheese 18.99

## POISSONS ET CRUSTACÉS

*Fish and Shellfish*

### Halibut \*

Truffle Mushroom Risotto with Truffle Cream Sauce 38.99

### Loup de Mer \*

Mediterranean Sea Bass grilled skin-on à la Plancha, served with Lemon Caper Sauce and Parmesan Gratinated Fennel 38.99

### Moules-Frites \*

Pan-Grilled Mussels with Lemon, served with French Fries. Choice of Garlic Parsley Sauce or Roquefort Sauce 37.99

## VIANDES MIJOTÉES

*Slow-Cooked*

### Wagyu Short Ribs Bourguignon

Braised in a Red Wine Reduction, served with Mashed Potatoes, Baby Carrots and Sautéed Mushrooms with Garlic and Parsley 49.99

### Duck Leg Confit \*

Orange and Grand Marnier Demi-Glace with Butternut Squash Purée 42.99

### Veal Blanquette

Slowly Cooked Veal Shoulder in a Lemon Cream Sauce with English Peas and Fingerling Potatoes 36.99

## VIANDES GRILLÉES ET SAUTÉES

*Sautéed and Grilled Meat*

### 7oz Wagyu Filet Mignon \*

Served with Potatoes au Gratin, Caramelized Onion and Périgourdine Sauce 53.99  
Top with Seared Foie Gras 15

### 12oz Creekstone Steak New York Strip \*

Served with French Fries and Choice of Creamy Black Peppercorn or Roquefort Sauce 60.99  
Top with Seared Foie Gras 15

### Steak Tartare \*

Filet Mignon mixed with Capers, Cornichons, Shallots, Chives, Dijon Mustard, Served with French Fries 37.99

## SIDES

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### Truffle Fries \* 10

### Parmesan Pomme Frites \* 8

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

### Sautéed Mushrooms \* 8

### Sautéed Onions \* 8

### Truffle Mushroom Risotto \* 10

\* 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: \$30/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 Hazelnut Crème Anglaise 12.50  
Pair with Rare Wine Co. Madeira Charleston Sp. Rsv. Sercial 18  
Pair with Aberlour A'Bunadh Cask Strength 38

### Vanilla Bourbon Crème Brûlée \*

12.50  
Pair with Roumieu-Lacoste Sauternes 2019 16  
Pair with Meukow Vanilla Cognac 13

### Apple Tart Tatin

Served with Vanilla Ice Cream 14.50  
Pair with Quinta do Noval 10 Year Tawny Port 16  
Pair with Pere Magloire Calvados VSOP 14

### Profiteroles

Served with Vanilla Ice Cream and Shaved Almonds 12.50  
Pair with Domaine Durban Muscat De Beaumes-De-Venise 2017 13  
Pair with Larrasingle Armagnac V.S.O.P 12

### Chocolate Mousse

Crumbled Chocolate and Coffee Caramel 12.50  
Pair with D'Oliveira Tinta Negra 1995 15 for 1 Oz. 30 for 2 Oz.  
Pair with Cognac d'Ussé V.S.O.P. 20

### Lemon Sorbet \*

Served with Meringue 12.50  
Pair with St George Eau-de-Vie Poire Williams 11  
Pair with Domaine Durban Muscat Beaumes-de-Venise 2017 13

### Cheese Plate

Brie Stuffed with Truffle, Fourme d'Ambert, Figs and Nuts,  
Baguette 19.99  
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  
Liquor, 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 Sunday-Thursday (5-6pm) \$49.99 Three-Course Menu

Reservations no later than 5:45pm.  
Entire order must be placed before 6pm.  
Except Major Holidays. No Other Discounts Apply.  
No Substitutions.

### CHOICE OF APPETIZER

#### Mesclun Mixed Green Salad \*

Watermelon, Cherry Tomatoes, Shallots, Fresh Herbs and  
a Sherry Tarragon Vinaigrette

#### Chilled Beet Salad

Lacquered with Honey and Soy Sauce, served with Sea  
Beans, Pesto and a Goat Cheese Mousse

#### Provençal Fish Soup

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

### CHOICE OF ENTRÉE

#### Loup de Mer \*

Mediterranean Sea Bass grilled skin-on à la Plancha,  
served with Lemon Capers Sauce and Parmesan  
Gratinated Fennel

#### Veal Blanquette

Slowly Cooked Veal Shoulder in a Lemon Cream Sauce  
with English Peas and Fingerling Potatoes

#### 6oz Wagyu Sirloin Steak \*

Served with French Fries and Choice of Creamy Black  
Peppercorn or Roquefort Sauce

### CHOICE OF DESSERT

#### Vanilla Bourbon Crème Brûlée \*

#### Chocolate Mousse

Crumbled Chocolate and Coffee Caramel