



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 *

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

Burrata and Pea Gazpacho *

Lettuce, Mint, Crispy Bacon and Jalapeno Oil 17.99

APPETIZERS

Seared Foie Gras

Cinnamon Red Wine Gastrique, Papaya Jam, Toasted Brioche 28.99

Escargot *

(6) White Burgundy, Garlic and Parsley Butter 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

Cheese Plate

Chabichou Goat Cheese, Truffle Tartufo, Aged Comté, Nuts, Papaya Jam and Bread 20.99

Lysielle's Lorraine

Quiche with Bacon and Gruyere Cheese 19.99

Pan-Grilled Mussels *

Lemon, Garlic and Parsley 19.99

Chargrilled Celery Root (V)

Served with 'Tarbais' Beans Purée and Chimichurri Sauce 18.99
As Entrée Option 28.99

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, 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

SIDES

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

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

Vanilla Liégeois Ice Cream

Brownies, Caramel Praliné and Almond Tuile 13.50
Pair with Meukow Vanilla Cognac 13
Pair with St George Eau-de-Vie Poire Williams 11

Cheese Plate

Chabichou Goat Cheese, Truffle Tartufo, 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

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

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 Daily (5-6pm) 9/26/24 - 10/31/24

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!

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Same or Mixed Case (12 bottles)

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