



Bleu Provence

SOUPS

Soup du Jour
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

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

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

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

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

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 Castelnau de Suduiraut Sauternes 2016 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 Christian Drouin Calvados 16

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 1994 Malvasia Madeira 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 Quinta Do Noval 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
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 Noir, topped with Whipped Cream,
garnished with Orange and Cinnamon 12

MADEIRA

D'Oliveira Malvasia 1994 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

Soup du Jour

CHOICE OF ENTRÉE

Loup de Mer *

Mediterranean Sea Bass grilled skin-on à la Plancha,
served with Lemon Caper 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