



## 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

### 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

### 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 Fingerling Potatoes Sarladaise 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

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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 Plate

Chabichou Goat Cheese, Truffle Tartufo, Aged Comté, Nuts, Papaya

Jam and Bread 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 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!

### 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)

