



Bleu Provence

RESTAURANT

SOUPES ET SALADES

Soups and Salads

Provençal Fish Soup

Smoothly blended and served with Rouille, Croutons and Gruyere Cheese on the side 14.99

Porcini Mushroom and Chestnut Velouté

Garnished with White Truffle Oil 15.99

Mesclun Mixed Greens Salad

Cantaloupe, Cucumbers, Cherry Tomatoes, Shallots, Mediterranean Olives and a Balsamic Basil Vinaigrette 12.99

Beet Salad

Grapefruits, Oranges, Cherry Tomatoes, Micro Basil, Pesto and Roasted Walnuts 15.99

Crispy Goat Cheese & Arugula Salad

Apples, Snow Peas, Cranberries, Roasted Pecan Nuts and Honey Mustard Vinaigrette 16.99

APPETIZERS

Seared Foie Gras

Cinnamon Red Wine Gastrique, Papaya Jam, Toasted Brioche 28.99

Escargot

(6) White Burgundy, Garlic and Parsley Butter 18.99

Smoked Salmon Involtini

Filled with Herb and Citrus Ricotta, Served with Pickled Radish, Red Onion and Chilled Avocado-Lime Cream. 18.99

Tuna Tartare

Tomato, Shallots, Jalapeño, Cilantro, Guacamole, Plantain Chips and Miso-Sesame Sauce 21.99

Pan-Grilled Mussels

Lemon, Garlic and Parsley 19.99

Lysielle's Quiche Lorraine

Quiche with Bacon and Gruyere Cheese served with Mixed Salad 19.99

Cheese & Charcuterie Plate

Served with Roasted Nuts, Red Wine Apricot Confit and Bread. Your Choice of 3 Items.

Cheeses: Pont-l'Évêque, Truffle Pecorino and Aged Comté

Meats: Duck Rillettes, Coppa, Fennel Saucisson

Additional Cheese or Meat (\$6) 20.99

Warm Artisan Bread Trio

Served with Whipped Garlic and Rosemary Butter & Tapenade 5.50



POISSONS ET CRUSTACÉS

Fish and Shellfish

Black Grouper

Pan-Sautéed, Papaya and Lime Vierge Sauce, Carrot and Turmeric Mousseline, Sweet Potato Chips 41.99

Loup de Mer

Mediterranean Sea Bass grilled skin-on à la Plancha, Lemon Caper Sauce and Parmesan Gratinated Fennel 40.99

Moules-Frites

Pan-Grilled Mussels with Lemon, served with French Fries. Choice of Garlic Parsley Sauce or Roquefort Sauce 38.99

Gulf Shrimp and Florida Clams Saffron Risotto

Chorizo, French Peas and Bouillabaisse Jus 39.99

VIANDES MIJOTÉES

Slow-Cooked

Wagyu Short Ribs Bourguignon

Braised in a Red Wine Reduction, served with Baby Carrots, Sautéed Mushrooms and Potato Purée 51.99

Duck Leg Confit

Fig and Port Wine Sauce, served with Smoked Sweet Potato Mousseline, Pearl Onions and Sautéed Brussel Sprouts 44.99

VIANDES GRILLÉES ET SAUTÉES

Sautéed and Grilled Meat

Wagyu Filet Mignon (7oz)

Served with Potatoes au Gratin, Red Onion Compotée and Creamy Morel Mushroom Sauce 54.99
Top with Seared Foie Gras 16

Steak Tartare

Chopped Wagyu Filet Mignon with Capers, Shallots, Parmesan, Parsley, Sundried Tomato, Pinenuts and our Signature Sauce Served with French Fries 45.99

VEGETARIAN

Provençal Lasagna

Tomato, Eggplant, Gratinated Goat Cheese & Parmesan 32.99

SIDES

Truffle Fries 10

Parmesan Pomme Frites 8

Asparagus (Steamed or Grilled) 8 

Sautéed Mushrooms 8 

Sautéed Onions 8 

DESSERT

Infused Honey Lavender Crème Brûlée ^{GF}

13.50

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

Warm Chocolate Cake

Topped with Chocolate Ice Cream, Served with Caramelized Dulcey
Crème Anglaise 15.50

Pair with Rare Wine Co. Madeira Charleston Sp. Rsv. Sercial 18

Profiteroles

Vanilla Ice Cream, Chocolate Sauce and Shaved Almonds 13.50
Pair with Rare Wine Co. Madeira Charleston Sp. Rsv. Sercial 18

Apple Tart Tatin

Served with Vanilla Ice Cream 15.50

Pair with Quinta do Noval 10 Year Tawny Port 16

Nougat Glacé ^{GF}

Candied Orange, Pistachio-Almond Nougatine, Red Fruit Coulis 13.50

Pair with Meukow Vanilla Cognac 13

Exotic Pavlova ^{GF}

Pineapple, Passion Fruit, Mango and Coconut Ice Cream 14.50

Pair with Pere Magloire Calvados VSOP 14

Ice Cream & Sorbets

Vanilla, Chocolate, Coconut, Strawberry, Raspberry.

1 Scoop: \$6.00 / 2 Scoops: \$11.00 / 3 Scoops: \$15.50

Cheese & Charcuterie Plate

Served with Roasted Nuts, Red Wine Apricot Confit and Bread.
Your Choice of 3 Items.

Cheeses: Pont-l'Évêque, Truffle Pecorino and Aged Comté

Meats: Duck Rillettes, Coppa, Fennel Saucisson

Additional Cheese or Meat (\$6) 20.99

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, Peanut Butter, Trader Vic's White
Chocolate Liqueur, Heavy Cream, Baileys 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

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)

20% OFF Your Entire Check!

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



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)

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you with your next wine selection.

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