

SOUPES ET SALADES

Soups and Salads

- Provençal Fish Soup** 14.99
Smoothly blended and served with Rouille, Croutons and Gruyere Cheese on the side.
- Porcini Mushroom and Chestnut**   15.99
Garnished with White Truffle Oil.
- Mesclun Mixed Greens Salad**   12.99
Cantaloupe, Cucumbers, Cherry Tomatoes, Shallots, Olives and a Balsamic Basil Vinaigrette.
- Beetroot and Goat Cheese**    16.99
Pear and Beets Vierge, Cherry Tomatoes, Roasted Pecan Nuts, Champagne and Honey Vinaigrette.
- Arugula and Smoked Salmon Salad**  16.99
Shaved Fennel, Parmesan, Red Onion, Pickled Cucumber, and Tangy Green Sauce.
- Burrata and Cherry Tomato**  17.99
Duo of Pestos Basil and Tomato, Arugula, Shallots, Olives, Jalapeño Oil, Pinenuts and Yellow Tomato Coulis.

APPETIZERS

- Seared Foie Gras**   28.99
Cinnamon Red Wine Gastrique, Toasted Banana Bread, and Yellow Curry-Banana Chutney
- Escargot** 18.99
(6) White Burgundy, Garlic and Parsley Butter
- Smoked Salmon Tartare**   21.99
Apple, Jalapeño, Shallots, Cilantro, Guacamole with Passion Fruit Miso Vinaigrette and Sesame Chips
- Roasted Maine Lobster**  27.99
3 oz of Lobster Meat, Served with Chickpea Hummus, Yuzu Gel, Lobster Bisque Emulsion and Oregano Oil
- Pan-Grilled Mussels** 18.99
Lemon, Garlic and Parsley
- Lysielle's Quiche Lorraine** 19.99
Quiche with Bacon and Gruyere Cheese, Mixed Salad
- Traditional Pâté en Croûte** 23.99
Mushrooms, Foie Gras, and Pistachios Baked in a Pastry Crust served with Mixed Salad, Pickled Onions, and Cornichons
- Cheese Plate** 20.99
Roasted Nuts, Red Wine Apricot Confit and Bread. Brie, Truffle Pecorino and Aged Comté

SERVICE DE PAIN

WARM ARTISAN BREAD

Served with Whipped Garlic & Rosemary Butter and Olive Tapenade

Bread Service Upon Request

POISSONS ET CRUSTACÉS

Fish and Shellfish

- Black Grouper**  41.99
Pan-Sautéed, Papaya and Lime Vierge Sauce, Carrot and Turmeric Mousseline, Sweet Potato Chips.
- Loup de Mer**  40.99
Mediterranean Sea Bass grilled skin-on à la Plancha, Lemon Caper Sauce and Parmesan Gratinated Fennel.
- Moules-Frites** 38.99
Pan-Grilled Mussels with Lemon, served with French Fries. Choice of Garlic Parsley Sauce or Saffron Bourride Sauce
- Grilled Stuffed Encornets (Squid)** 38.99
Filled with Grouper and Parsley, Served with Lime and Squid Ink Risotto, and Saffron-Infused Bourride Sauce.

VIANDES MIJOTÉES

Slow-Cooked

- Wagyu Short Ribs Bourguignon** 51.99
Braised in a Red Wine Reduction, Served with Creamy Swiss Cheese Rosemary Polenta and Sautéed Mushrooms
- Duck Leg Confit**  43.99
Orange and Berries Demi-Glace, served with Smoked Sweet Potato Mousseline and Chickpeas Panisse Niçoise
- Lamb Parmentier**  42.99
Braised Lamb with Garlic and Thyme, Tomato Sauce, topped with Gratinated Creamy Potato Mousseline

VIANDES GRILLÉES ET SAUTÉES

Sautéed and Grilled Meat

- Creekstone Farm Filet Mignon (7oz)**   55.99
Served with Smashed Garlic Fingerling Potatoes, Sautéed Spinach, and Green Peppercorn Sauce
- Steak Tartare**  44.99
Chopped Filet Mignon with Capers, Shallots, Parmesan, Parsley, Sundried Tomato, Pinenuts and our Signature Sauce Served with French Fries

VEGETARIAN

- Provençal Ratatouille**    31.99
Served with a Skewer of Grilled Artichokes and Baby Potatoes

SIDES

- Truffle Fries**  10
- Parmesan Pomme Frites**  8
- Asparagus (Steamed or Grilled)**   8
- Sautéed Mushrooms**   8



 Gluten Free |  Vegetarian |  Organic Farm

 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

Infused Honey Lavender Crème Brûlée  13.50

Pair with Roumieu-Lacoste Sauternes 2019 16

Pair with Meukow Vanilla Cognac 13

Warm Chocolate Cake 15.50

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

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

Profiteroles 13.50

Vanilla Ice Cream, Chocolate Sauce and Shaved Almonds

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

Apple Tart Tatin 15.50

Served with Vanilla Ice Cream

Pair with Quinta do Noval 10-Year Tawny Port 16

Dark Chocolate Mousse 14.50

Topped with White Chocolate Espuma and Chocolate
Pearls

Paired with Dow's 20-Year Old Tawny Port 26

Exotic Pavlova   14.50

Pineapple, Passion Fruit, Mango and Coconut Ice Cream

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 Plate 20.99

Roasted Nuts, Red Wine Apricot Confit and Bread. Brie,
Truffle Pecorino and Aged Comté

SPECIALTY COFFEE & COCKTAILS

Espresso Martini 18

Van Gogh Espresso, Van Gogh Vanilla, Fresh Espresso,
Nola St George Coffee Liqueur

Peanut Butter Alexander 16

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

Irish Coffee 14

Irish Whiskey, topped with Whipped Cream and Green
Crème de Menthe

Italian Coffee 14

Amaretto Luxardo, topped with Whipped Cream and
Shaved Almonds

Bleu Café 16

Cognac, Cointreau, topped with Whipped Cream,
garnished with Orange and Cinnamon

MADEIRA

**Rare Wine Co. Historic Series New York
Malmsey Special Reserve** 18

**Rare Wine Co. Historic Series Charleston
Sercial Special Reserve** 18



EARLY DINING
20% OFF YOUR ENTIRE CHECK
DAILY 5-6PM

**FRIDAYS COME ALIVE WITH
WINE, MUSIC & ATMOSPHERE**

10/10, 10/17, 10/24
Jazz Duo Dan Heck & Rebecca Richardson

10/31
Violinist Giselle Galdos de la Noval



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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for any occasion, all year round.
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BleuProvenceNaples.com/gift-cards



In the heart of Corkscrew Swamp lies our 10-
acre farm where Chef goes to market. Each
week's harvest shapes the day's special and
seasonal menus.

Bananas become bread, and chutney for foie
gras. Papayas sweeten the citrus sauce for
black grouper. Sweet potatoes turn into crisp
chips or delicate smoked Mousseline.

Berries, mangos and passionfruit find their
way into desserts and tartare, while
tomatoes, squash and peppers anchor our
ratatouille. Carefully cared for chickens are
used strictly for fresh eggs.

No chemical products or pesticides are ever
used. Everything is grown in harmony with
nature and the rhythms of the moon - guided
by respect for the land, not control over it.
From this soil, our flavors grow - and every
dish begins with a walk through the fields.

Every harvest here tells a story.
Every dish tells it again.