



# Bleu Provence

## SOUPS

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**Porcini Mushroom and Chestnut Velouté \***  
Finished with Truffle Oil 12.99

**Provençal Fish Soup**  
Smoothly blended and served with Rouille, Croutons, and Gruyere Cheese on the side 9.99

**Burrata and Watermelon Gaspacho \***  
Heirloom Cherry Tomato, Cucumber and Micro Basil 16.99

## SALADS

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**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 \***  
Lemon and Extra Virgin Oil Dressing, Pistachios 16.99

**Crottin de Chavignol Samossa**  
French Goat Cheese, Red Endives and Walnuts 14.99

## APPETIZERS

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**Seared Foie Gras**  
Fresh Raspberries and a Blueberry Gastrique, served with Toast Points 25.99

**Pan-Grilled Mussels \***  
Lemon, Garlic and Parsley 18.99

**Burgundy Escargot \***  
(6) Cooked in Garlic and Parsley Butter 15.99

**Sautéed Frog Legs**  
Garlic and Parsley Jus, Garlic Purée 16.99

**Homemade Smoked Salmon \***  
Marinated with Citrus Vinaigrette, served with a Strawberries and Arugula Salad 15.99

**Tuna Tartare**  
Avocado Guacamole, Ginger and Lime Syrup, served with Toast Points 19.99

**Cheese Plate**  
Brie Stuffed with Truffle, Fourme d'Ambert, Mini Baguette, Figs and Nuts 19.99

**Pâté de Campagne en Terrine**  
Home-Made Cold Country Pâté with Cornichons, Pickled Vegetables and a Mini-Baguette 15.99

**Lysielle's Lorraine**  
Quiche with Bacon and Gruyere Cheese 15.99

**L'Oeuf Mimosa \***  
Hard-Boiled Egg served with Truffle Mayonnaise, Porcini Mushrooms and Fresh Herb Infused Olive Oil 13.99

## POISSONS ET CRUSTACÉS

*Fish and Shellfish*

**Halibut \***  
Truffle Mushrooms Rissoto with Truffle Cream Sauce 38.99

**Loup de Mer \***  
Grilled skin-on à la Plancha, served with Parmesan Gratinated Fennel and a Lemon Caper Sauce 42.99

**Snapper \***  
Fennel and Caramelized Onion Mousseline, Asparagus, Citrus Vinaigrette and Fresh Herb Infused Olive Oil 36.99

**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 48.99

**Duck Leg Confit \***  
Orange and Grand Marnier Demi-Glace, served with Mango Fries and Sweet Potato Gratin 36.99

**Veal Blanquette and Sweetbreads**  
Slowly Cooked Veal Shoulder in a Lemon Cream Sauce with Asparagus, English Peas, and Fingerling Potatoes 36.99

## VIANDES GRILLÉES ET SAUTÉES

*Sautéed and Grilled Meat*

**7oz Wagyu Filet Mignon \***  
Served with Potatoes Gratin, Caramelized Onion and Périgourdine Sauce 53.99  
Top with Seared Foie Gras 12

**12oz Creekstone Steak New York Strip \***  
Served with French Fries and your choice of Béarnaise, Peppercorn, or Roquefort Sauce 60.99  
Top with Seared Foie Gras 12

**Steak Tartare \***  
Filet Mignon mixed with Capers, Cornichons, Shallots, Chives, Dijon Mustard, Served with French Fries 37.99

## SIDES

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**Truffle Fries \* 9**  
**Parmesan Pomme Frites \* 7**  
**Sautéed Mushrooms \* 7**  
**Steamed Broccoli \* 6**  
**Broccoli Roquefort \* 7**  
**Sautéed Spinach \* 7**  
**Sautéed Onions \* 6**

\* 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

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### Apple Tarte Tatin

Served with Vanilla Ice Cream 12.50  
Pair with Quinta do Noval 10 Year Tawny Port 16  
Pair with Christian Drouin Calvados 16

### 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

### Warm Pear Frangipane Tart

Served with Lavender Ice Cream 12.50  
Pair with St George Spiced Pear Liquor 11  
Pair with Château de Montifaud Pineau des Charentes Blanc N.V. 10

### Melody of Ice Cream and Sorbets \*

3 Scoops (of your choice)  
Ice Cream: Vanilla, Chocolate, Coffee, Lavender  
Sorbets: Strawberry, Raspberry, Mandarin 12.50  
Pair with St George Eau-de-Vie Poire Williams 11  
Pair with Domaine Durban Muscat Beaugues-de-Venise 2017 13

### Crêpe Suzette au Grand Marnier

Served with Mandarin Sorbet 12.50  
Pair with Domaine Durban Muscat De Beaugues-De-Venise 2017 13  
Pair with Larrasingle Armagnac V.S.O.P 12

### Profiteroles

Vanilla Ice Cream, Chocolate Sauce, Shaved Almonds 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

### Cheese Plate

Brie Stuffed with Truffle, Fourme d'Ambert, Mini Baguette, Figs and Nuts 19.99  
Pair with Quinta Do Noval 20 Year Tawny Port 26  
Pair with Talisker Single Malt 10 Year 21

## 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 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

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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

#### Provençal Fish Soup

Smoothly Blended, served with Gruyère, Rouille and Croutons

#### 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

#### Homemade Smoked Salmon \*

Marinated with Citrus Vinaigrette, Served with Strawberries and Arugula

#### L'Oeuf Mimosa \*

Hard-Boiled Egg served with Truffle Mayonnaise, Porcini Mushrooms and Fresh Herb Infused Olive Oil

### CHOICE OF ENTRÉE

#### Snapper \*

Fennel and Caramelized Onion Mousseline, Asparagus, Citrus Vinaigrette and Fresh Herb Infused Olive Oil

#### Moules-Frites \*

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

#### Veal Blanquette

Slowly Cooked Veal Shoulder in a Lemon Cream Sauce with Asparagus and Fingerling Potatoes

### CHOICE OF DESSERT

#### Melody of Ice Cream and Sorbets \*

3 Scoops (of your choice)  
Ice Cream: Vanilla, Chocolate, Coffee, Lavender  
Sorbets: Strawberry, Raspberry, Mandarin

#### Profiteroles

Vanilla Ice Cream, Chocolate Sauce, Shaved Almonds

#### Vanilla Bourbon Crème Brûlée \*