



Bleu Provence

SOUPS

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

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

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 *
Wasabi Cream, Pickled Onions, Capers Berries and Mustard Seeds 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 Capers 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

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

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. Serial 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

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



September 8-28, 2022
Tuesday-Saturday (5pm-Close)
\$42 Three-Course Menu

\$1 from every Sizzle Dining meal benefits Southwest Florida's Blessings in a Backpack

CHOICE OF APPETIZER

Chilled Pea Soup *

Smoked Shrimp and Tomatoes with Mint

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 *

Wasabi Cream, Pickled Onions, Capers Berries and Mustard Seeds

L'Oeuf Mimosa *

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

Mediterranean Pita

Creamy Yogurt, Pesto, Tomato and Red Onion Tartare

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

Profiteroles

Vanilla Ice Cream, Chocolate Sauce, Shaved Almonds

Vanilla Bourbon Crème Brûlée *

Fresh Vanilla Bean and Bourbon

Melody of Ice Cream & Sorbet *

Your Choice of Three-Scoops
Ice Cream: Vanilla, Chocolate, Coffee, Lavender
Sorbet: Strawberry, Raspberry, Mandarin

\$1.00 from every Sizzle Dining meal directly benefits



SOUTHWEST, FLORIDA
BLESSINGS IN A BACKPACK