



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 13.99

Porcini Mushroom and Chestnut Velouté *

Garnished with White Truffle Oil 15.99

Mesclun Mixed Greens *

Butternut Squash, Cherry Tomatoes, Shallots, Pomegranate Seeds and a Sherry Tarragon 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, Strawberry 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

Pan-Sautéed Sweetbreads

Celery Mousseline, Curry Oil and Popcorn 19.99

Homemade Smoked Salmon

Herb and Citrus Ricotta, Pickled Onions, served on Brioche with a side of Cole Slaw 18.99

Tuna Tartare *

Avocado Guacamole, Passionfruit Mango Sauce, Fried Plantain Chips 21.99

PLATS A PARTAGER

Shareable

Roasted Tomino Cheese

Crispy Mouillette, Pancetta, Green Salad, Cherry Tomatoes, Shallots, Walnuts and Saba Vinegar 21.99

Pan-Grilled Mussels *

Lemon, Garlic and Parsley 19.99

Warm Octopus Confit

Eggplant Purée, Pickled Vegetables, Chimichurri Sauce, Pane Carasau 21.99

Lysielle's Lorraine

Quiche with Bacon and Gruyere Cheese 19.99

Cheese & Charcuterie Plate

Served with Nuts, Fig Chutney and Bread. Your Choice of 3 Items.

Cheeses: Chabichou Goat Cheese, Truffle Tartufo, Aged Comté

Meats: Duck Rillettes, Saucisson, Jambon de Bayonne

Additional Cheese or Meat (\$6) 20.99

POISSONS ET CRUSTACÉS

Fish and Shellfish

Black Grouper *

Pan-Sautéed, Papaya and Lime Vierge Sauce, Carrot and Turmeric Mousseline, Sweet Potato Chips 40.99

Loup de Mer *

Mediterranean Sea Bass grilled skin-on à la Plancha, Lemon Capers 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 50.99

Duck Leg Confit *

Orange Grand Marnier Demi-Glace, served with Fingerling Potatoes Sarladaise and Steamed Asparagus 44.99

Pork Shank *

Honey and Mustard Jus Corsé, Lentil du Puy and Carrot Stew 42.99

VIANDES GRILLÉES ET SAUTÉES

Sautéed and Grilled Meat

Chicken Breast Stuffed with Truffle Foie Gras *

Truffle Jus, Creamy Rosemary and Parmesan Polenta, Grilled Asparagus 39.99

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 *

Filet Mignon with Capers, Shallots, Cornichons, Parsley, Black Truffle Mayonnaise, served with Toast Points (Not GF) and French Fries (GF) 41.99

VEGETARIAN

Provençal Lasagna

Tomato, Eggplant, Gratinated Goat Cheese & Parmesan 31.99

SIDES

Truffle Fries * 10

Parmesan Pomme Frites * 8

Asparagus (Steamed or Grilled) * 8

Sautéed Mushrooms * 8

Sautéed Onions * 8

Lentil du Puy and Carrot Stew * 10

DESSERT

Honey Lavender Crème Brûlée *

13.50

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

Trocadéro

Chocolate & Olive Oil Crèmeux, Pistachio Crumble and Espuma 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 and Blueberries Almond Cream

Served with Vanilla Ice Cream 15.50
Pair with Quinta do Noval 10 Year Tawny Port 16

Crêpe Suzette

Served with Blood Orange Sorbet and 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 & Charcuterie Plate

Served with Nuts, Fig Chutney and Bread. Your Choice of 3 Items.
Cheeses: Chabichou Goat Cheese, Truffle Tartufo, Aged Comté
Meats: Duck Rillettes, Saucisson, Jambon de Bayonne
Additional Cheese or Meat (\$6) 20.99
Pair with Niepoort 20 Year Tawny Port 26

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 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

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



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