Bleu Provence

Naples

3-COURSE DINNER • $49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Provençal Fish Soup
Smoothly Blended and Served with Rouille, Croutons and Gruyere Cheese on the Side

Beetroot and Goat Cheese
Pear and Beets Vierge, Cherry Tomatoes, Roasted Pecan Nuts, Champagne and Honey Vinaigrette

Smoked Salmon Salad
Arugula, Fennel, Red Onions, Pickled Cucumbers and Tangy Green Juice

SECOND COURSE

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

Grilled Stuffed Encornets (Squid)
Filled with Grouper and Parsley, Served with Lime and Squid Ink Risotto, and Saffron-Infused Bourride Sauce

6oz Wagyu Steak Frites
Served with Parmesan French Fries and Creamy Black Peppercorn

THIRD COURSE

Honey Lavender Créme Brūlée

Profiteroles
Served with Vanilla Ice Cream, Chocolate Sauce and Shaved Almonds

Dark Chocolate Mousse
Topped with Freshly Grated Black Truffle

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

SIZZLE DINING
SEPTEMBER 3 - 30, 2025

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.