

GRAND BOHEMIAN HOTEL

ORLANDO

AUTOGRAPH COLLECTION™

Laurent Hollaender Executive Chef · Lauren Klawon Chef De Cuisine · 325 South Orange Avenue Orlando, FL 32801

When you immerse yourself in great taste - rich wood furnishings, hand-selected ingredients, an extensive wine list your experience goes beyond a simple meal. It becomes a delicious performance that you'll want to savor beyond your last bite. At The Boheme, an eclectic menu will tempt you outside of your comfort zone to a meal that will satisfy more than your hunger.

SHAREABLE

- TOMATO & BURRATA** heirloom tomatoes, olive oil, aged balsamic, fresh oregano, fleur de sel & cracked pepper 16
- LOBSTER CRAB CAKE** jumbo lump crab, Maine lobster, organic arugula, lemon wedge, tomatoes, tarragon citrus aioli 17
- BEEF CARPACCIO** marinated dry aged Wagyu, shaved parmesan, arugula, crispy capers, mustard aioli 18
- HUNTER'S BOARD** speck, sopressata, casalingo sausage, naked goat & cambozola cheese, olives, lingonberry jam 26
- MUSHROOM FLATBREAD** porcini crème fraiche, white truffle oil, mozzarella, caramelized onions, chives, parmesan 16

SOUPS & SALADS

- LOBSTER & CRAB BISQUE** de luze VS cognac, tomato, cilantro 11
- FRENCH LENTIL SOUP** carrots, onion, celery, smoked sea salt, lime wedge, Fresno pepper 9
- CAESAR** shaved parmesan, shredded asiago, Italian bread croutons, house caesar dressing 10
- PUMPKIN SEED** organic baby field greens, feta cheese, grape tomatoes, balsamic vinaigrette 11

ENHANCE YOUR SALAD

- JOYCE FARM CHICKEN BREAST 11**
- SEARED SALMON 12**
- LOBSTER & CRAB CAKE 14**

SPECIALTY ENTREES

- MEDITERRANEAN SALMON** tomatoes, feta, olives, peppers, cilantro, chardonnay, olive oil, spinach, rice & tzatziki 29
- CENTER CUT FILET MIGNON** Yukon gold potato mash, grilled asparagus, morel mushroom sauce 35
- CAMBOZOLA & NUESKE'S BACON BURGER** smoked pepper bacon, brie style blue cheese, lettuce & tomato, fries 19
- FISH OF THE DAY** red and white quinoa sautéed with spinach and grape tomatoes, asparagus, lemon beurre blanc 27

DESSERTS

- NUTELLA LAVA CAKE 10** chocolate & hazelnut molten, toasted hazelnuts
- BLACK BEE HONEY CHEESECAKE 11**
orange blossom honey cheesecake, Grand Marnier caramel sauce, honeycomb waffle crisp

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness

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COCKTAILS 16

“THE BOHEMIAN 75”

Old St. Petersburg Gin, Lillet Rose, Brut

BEE’S KNEES HONEY

Plymouth gin, PKZ Orange Blossom Honey, lemon

FRENCH MULE

Ciroc vodka, lime, grapefruit, Fever Tree ginger beer, Fee Brothers cranberry bitters

WHITE OAK AGED MANHATTAN

House aged Basil Hayden bourbon, Carpano Antica, Solerno Italian blood orange liqueur

KESSLER MARGARITA

Exotico Reposado Tequila, Grand Marnier, Triple Sec, fresh juices

PALOMA

1800 Silver, grapefruit, Fever Tree soda, mint syrup

ISLAND PUNCH

Mt. Gay, Flor de Cana, fresh tropical juices

WINE

Perrier-Jouët *Grand Brut* | France 22/89

Zonin *Prosecco, Split* 12

Fleurs de Prairie *Cote de Provence* | France 17/66

Domaine Weinbach *Pinot Blanc* | France 14/54

La Grand Caillou, *Sauvignon Blanc* | France 12/46

Pouilly—Fuisse, Grand Vine Bourgogne *Chardonnay* | France 18/70

Kessler Collection by Raymond *Chardonnay* | California 10/38

Cakebread *Chardonnay* | Napa 26/102

Meiomi *Pinot Noir* | Sonoma 10/38

Penfolds *Max* | Australia 12/48

Kessler Collection by Raymond *Cabernet Sauvignon* | California 10/38

Sequoia Grove *Cabernet Sauvignon* | Napa 23/90

Stag’s Leap “*Hands of Times*” *Blend* | Napa 16/62

BEER 8

LOCAL CRAFT CIGAR CITY JAI ALAI IPA, FLOIRDA CRACKER WHITE ALE

ANDYGATOR, ABITA

HEINEKEN

CORONA

YUENGLING