

Thanksgiving Dinner at The Boheme

Thursday November 25th, 2021

FROM 5:30-9PM | THREE COURSE PREFIX MENU | PRICE: \$70 PER PERSON
RESERVATIONS AVAILBLE VIA OPENTABLE

Starter

CORN CHOWDER

popcorn, toasted pumpkin seeds, spiced crème fraiche

BABY KALE SALAD

apple, Frisee, Pickled onion, pepitas, cotija, buttermilk dressing

SMOKED DUCK CARPACCIO

shaved parmesan cheese, crispy fried capers, organic arugula, mustard aioli, crostini, peppadew

Main

JOYCE FARMS HERB CRUSTED TURKEY

cornbread & chorizo stuffing, sage gravy
roasted Yukon gold potatoes, braised winter greens
orange cranberry sauce

PETITE NEW YORK STRIP

Bohemian spiced Certified Angus Beef, butternut squash puree, Broccolini, Wild mushroom sauce

SORGHUM GLAZED SEA BASS

roasted butternut squash puree,
grilled asparagus, lemon butter sauce

Dessert

CHOCOLATE FONDANT TART

candied praline pecans, Hazelnuts, Fresh Berries

BLACK BEE HONEY CHEESECAKE

Local Orange blossom honey, Grand Marnier caramel sauce, honeycomb waffle crisp

SWEET POTATO PIE

Whipped cream, Graham cracker crumb, Cinnamon

20% SERVICE CHARGE WILL BE APPLIED TO ALL CHECKS