

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

BEE'S KNEES HONEY Plymouth gin, PKZ Orange Blossom Honey, lemon

NOLET & TONIC Nolet's Gin, tonic, Fee Brother's Orange Bitter

WHITE OAK AGED MANHATTAN Basil Hayden bourbon, Carpano Antica, Solerno Italian blood orange liqueur

LA POIRE Grey Goose Pear, St. Germaine

FUEGO BLANCO 1800 Tequila, lemon juice, PKZ Orange Blossom Honey, Tanjin Rim

IRISH MULE Red Breast 12yr, Fever Tree Ginger Beer, Grapefruit Juice, Fee Brothers Cranberry Bitters

SPRITZ 13

Italian **Aperol**, French **St. Germaine** OR **Lillet Rose**

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

JNSQ, Sauvignon Blanc | California 12/45

Kessler Collection by Raymond Chardonnay | California 10/38

Cakebread Chardonnay | Napa 26/102

Meiomi Pinot Noir | Sonoma 10/38

The Inquisitor, Merlot | South Africa 15/58

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

RESERVE

Chateau La Nerthe Chateauneuf-de-Pape Blanc | France 140

Rombauer Chardonnay | Napa 100

Nickel & Nickel Chardonnay | Napa 130

Jordan, Cabernet Sauvignon | Alexander Valley 110

Opus One | Napa 510

Silver Oak | Napa 196

Stag's Leap "Artemis", Cabernet Sauvignon | Napa 104

Gaja Promis | Tuscany 98

Hall, Cabernet Sauvignon | Napa 120

Caymus, Cabernet Sauvignon | Napa 150

BEER 8

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

ANDYGATOR, HEINEKEN, CORONA, YUENGLING