

GRAND BOHEMIAN HOTEL

ORLANDO

AUTOGRAPH COLLECTION™

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

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
- ESCARGOTS DE BOURGOGNE** baked in garlic parsley butter, served in traditional dish with baguette 15

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
- APPLE SALAD** organic baby field greens, granny smith apple, butter pecans, blue cheese, cornbread croutons, white 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
- BEEF TENDERLOIN** butternut squash and yukon gold potato mash, grilled asparagus, porcini mushroom sauce 37
- PORK CHOP** smashed fingerling potatoes, roasted brussels sprouts, dijon mustard demi 32
- 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
- BLUEBERRY LAVENDER GELATO** 11 blueberry compote and almond oat crisp

*An 18% Gratuity will be added for parties of 6 or more

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

BY THE GLASS

Zonin Prosecco, Split 12

Lucien Albrecht *Cremant Rose* | France 11/45

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

Four Graces *Pinot Noir* | Oregon 13/50

Byron *Pinot Noir* | CA 21/82

Guado al Tasso *Il Bruciato* | Tuscany 16/62

Stag's Leap "*Hands of Times*" Blend | Napa 16/62

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

RESERVE LIST

Veuve Clicquot "*Yellow Label*" Brut | France 105

Veuve Clicquot *Rose* | France 135

Whispering Angel *Provence* | France 85

Louis Jadot *Burgundy* | France 85

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

Rombauer *Chardonnay* | Napa 100

Nickel & Nickel *Chardonnay* | Napa 130

Purple Angel "*Montes Carmenere*" | Chile 175

Rutherford Hill, *Merlot* | Napa 85

Cade PlumpJack, *Cabernet Sauvignon* | Napa 200

Jordan, *Cabernet Sauvignon* | Alexander Valley 110

Overture Opus One Blend | Napa 210

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

HALF BOTTLES

Santa Margherita *Pinot Grigio* | Alto Adige 34

Justin *Cabernet Sauvignon* | Paso Robles, CA 32

Zing Humbrecht "*Pinot Gris*" | France 110

COCKTAILS 16

BEE'S KNEES HONEY

Bombay Sapphire gin, PKZ Orange Blossom Honey, lemon

FUEGO BLANCO

Jose Cuervo Silver, lemon juice, Chipotle Honey, Tanjin Rim

AMERICAN MULE

Seagrams American Whiskey, Fever Tree Ginger Beer, Grapefruit Juice, Fee Brothers Cranberry Bitters

WHITE OAK AGED MANHATTAN

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

AZTEC OLD FASHIONED

Bulleit bourbon, Crème de Cacao Fee Brothers Aztec chocolate bitters orange peel, black cherry

BEER 8

LOCAL CRAFT:

HIGH STEPPER AMERICAN IPA

FLORIDA CRACKER WHITE ALE

IMPORTED

HEINEKEN, STELLA, CORONA, GUINNESS

DOMESTIC

YUENGLING, BUD LIGHT

Reinvented Sunday Brunch

Sunday Jazz Bruch

When you immerse yourself in hand-selected ingredients, vibrant jazz musicians and unlimited mimosas your experience goes beyond a simple brunch.

At The Boheme, our Sunday Jazz Brunch is the an eclectic family style, private buffet with all the favorites from the buffet that will satisfy more than your hunger.

10am Seating & 12:30pm Seating / \$60 per person