

# 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

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

Justin Isosceles Cabernet Sauvignon | Paso Robles, CA 28/110

## RESERVE LIST

Veuve Clicquot "Yellow Label" Brut | France 105

Veuve Clicquot Rose | France 135

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

Antica Cabernet Sauvignon | Napa 150

Cade PlumpJack, Cabernet Sauvignon | Napa 200

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

## COCKTAILS 16

### KESSLER MARGARITA

Exotico Reposado Tequila, Grand Marnier, Triple Sec, Fresh Juices

### BEE'S KNEES HONEY

Bombay Sapphire gin, PKZ Orange Blossom Honey, lemon

### FUEGO BLANCO

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

### IRSIH MULE

Bushmills, 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:

JAI ALAI IPA

FLORIDA CRACKER WHITE ALE

### IMPORTED

HEINEKEN, STELLA, 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