

THE *BOHEME*

Art of Valentine's Day

Served from 6pm until late on February 14th
\$ 79 for the four course menu and a glass of champagne

1st Date

OYSTERS AND CHAMPAGNE

freshly shucked oysters with a tasting of champagne

VENUS CRAB CAKES

arugula, basil oil, rémoulade, grilled lemon

ORIENTAL MUSSELS

curry coconut broth, cilantro and kaffir lime leaves

TEMPTING SHRIMP TEMPURA ROLL

avocado, fruit salsa, sriracha, honey and ginger aioli

WAGYU BEEF CARPACCIO

arugula, crispy capers, mustard aioli, shaved parmesan and crostini

GIANT ASPARAGUS SPEARS

prosciutto ham, pecorino and spicy hollandaise

2nd Date

APHRODITE SALAD

organic mix greens with almonds, feta, grape tomatoes and almond extract vinaigrette

ROASTED PEAR SALAD

half roasted pear, candied walnuts, goat cheese and berry orange vinaigrette

LOBSTER BISQUE

remy martin, cilantro and cumin

LOVE POTION ELESIR

clear tomato broth soup with botanical swiss liquor and shaved fennel

3rd Date

COFFEE RUBBED **BONE IN RIB EYE**

mushroom and truffle butter and sour cream chive mash

PAN SEARED **CHILEAN SEA BASS**

beet reduction, sweet yam and yukon mash

KISS ME TENDER FILET MIGNON

brie blue cheese crusted, almond, carrot and potato mash, zinfandel reduction demi

SEAFOOD **STRUDEL**

shrimp, scallops and salmon baked in phyllo served with lobster sauce

NEW ZEALAND **RACK OF LAMB**

goat cheese crusted, asparagus risotto, port wine reduction

OPEN FACE RAVIOLI

mushroom and vegetable lasagna with ricotta and tomato bechamel

Dessert for Two

TOBLERONE CHOCOLATE **FONDUET**

melted swiss chocolate with biscotti, cookies and fruits for dipping

STRAWBERRY DIP & ROLL

fresh strawberries served with melted chocolate, white and brown sugar

CARAMELIZED **BANANAS**

bananas with brandy, orange and lemon juice sauce and vanilla bean ice cream

PASSIONATE PUFFS

cream puffs filled with white, dark and milk chocolate mousse

325 South Orange Avenue, Orlando, FL 32801, 407.313.9000

www.theboheme.com