

THE *BOHEME*

Art of Valentine's Week

Served every night from February 10th through February 13th

1st Date

OYSTERS AND CHAMPAGNE 14

freshly shucked oysters with a tasting of champagne

VENUS CRAB CAKES 15

arugula, basil oil, rémoulade, grilled lemon

ORIENTAL MUSSELS 12

curry coconut broth, cilantro and kaffir lime leaves

TEMPTING SHRIMP TEMPURA ROLL 13

avocado, fruit salsa, sriracha, honey and ginger aioli

WAGYU BEEF CARPACCIO 14

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

ASPARAGUS SPEARS 15

prosciutto ham, pecorino and spicy hollandaise

2nd Date

APHRODITE SALAD 8

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

ROASTED PEAR SALAD 9

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

LOBSTER BISQUE 10

remy martin, cilantro and cumin

LOVE POTION ELESIR 8

clear tomato broth soup with botanical swiss liquor and shaved fennel

3rd Date

COFFEE RUBBED BONE IN RIB EYE 38

mushroom truffle butter and sour cream chive mash

PAN SEARED CHILEAN SEA BASS 36

beet reduction, sweet yam and yukon mash

KISS ME TENDER FILET MIGNON 34

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

SEAFOOD STRUDEL 28

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

NEW ZEALAND RACK OF LAMB 42

goat cheese crusted, asparagus risotto, port wine reduction

OPEN FACE RAVIOLI 22

Mushroom and vegetable lasagna with ricotta and tomato bechamel

Dessert for Two

TOBLERONE CHOCOLATE FONDUET 26

melted swiss chocolate with biscotti, cookies and fruits for dipping

STRAWBERRY DIP & ROLL 22

fresh strawberries served with melted chocolate, white and brown sugar

CARAMELIZED BANANAS 16

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

PASSIONATE PUFFS 14

cream puffs filled with white, dark and milk chocolate mousse