

Bohème

EXECUTIVE CHEF: ATSUSHI KENJO

PRIX-FIXE MENU

\$55 PER PERSON

SALAD/SOUP

(CHOICE OF)

HEIRLOOM TOMATO & BURRATA SALAD

roasted beets, 12yr aged balsamic, basil oil, pistachio, watercress

SOUP OF THE DAY (VEGAN)

chef's daily selection

APPETIZER

(CHOICE OF)

VEGAN RICOTTA STUFFED SQUASH BLOSSOM

cashew ricotta, tofu, pumpkin seed, sundried tomato, marinara
yuzu pepper aioli

HAMACHI CRUDO

yuzu aji amarillo ponzu, lemon oil, grapefruits, cucumber, onion
tomatoes, petit cilantro

CROSTINI TRIO

smoked salmon, onion, dill, capers, cornichon
flash seared filet mignon, dijon aioli, crispy garlic, chives
caponara & burrata, aged balsamic, eggplant, onion

ENTRÉE

(CHOICE OF)

PAN ROASTED SALMON

sunchoke purée, grilled broccolini, lotus root, chimichurri sauce

ROASTED HALF CHICKEN DIJON

dijon sauce, pomme frites

SPAGHETTI POMODORO

burrata cheese, basil, cherry tomatoes

DESSERT

(CHOICE OF)

PROFITEROLES (add \$5)

vanilla and chocolate ice cream

DAILY SELECTION OF SORBET/GELATO (add \$5)