



FOLLOW US!

Bohème

EXECUTIVE CHEF: ATSUSHI KENJO

V.08.13.21

CROSTINI PLATTERS

Choice of 3 for \$12 and 5 for \$18:

Marinated Mushrooms
px sherry vinegar, shallots, herbs, truffle essence (V)

Tomato Basil
heirloom tomato, garlic, red wine vinegar (V)

Caponata & Burrata
aged balsamic, eggplant, onion (V)*

Cannellini Bean Hummus & White Anchovy
preserved lemon, olive tapenade (V)*

Smoked Salmon
Onion, Dill, Greek Yogurt

Spicy Cod Caviar Spread
dill, capers, cornichon, potato, onion

Uni & Egg Scramble
jidori egg, smoked sea salt, chives

Flash Seared Filet Mignon
dijon aioli, crispy garlic, chive

Kale Pesto
green kale, pistachio, parmigiano reggiano, avocado

Chicken Tinga
chicken breast, tomato, onion, chipotle, cilantro

Prosciutto & Brie
24 month aged prosciutto, fromager d'affinoise, caramelized apple, aged balsamic

SMALL PLATES

Soup of the Day \$5

Vegan Ricotta Stuffed Squash Blossoms \$10
cashew ricotta, pumpkin seed, sun dried tomato, marinara, yuzu pepper aioli (V/GF)*

Mary's Chicken Liver Pate Sando \$5
monaka shell, yuzu jam, pop rocks, brioche wafer (GF)*

Coconut Red Curry Mussels \$14
prince edward island mussels, chorizo, yaki musubi (GF)*

Hamachi Sashimi \$14
yuzu aji amarillo ponzu, lemon oil, grapefruits, cucumber, tomatoes, onion, petit cilantro (GF)*

Mediterranean Octopus Salad \$15
lemon greek yogurt, potatoes, celery, frisée, olives, lemon, grape tomatoes, extra virgin olive oil, herbs (GF)*

Tuna Tartare \$20
avocado, cucumber, onion, egg yolk, apple, cilantro spicy soy sesame vinaigrette, baguette

Oyster On Half Shell (6pc/12pc) \$15/\$28
shio ponzu, serrano chili, grapefruits, cilantro (GF)

American Wagyu Meatball \$14
marinara, burrata, grilled bread

Charcuterie & Cheese Board \$16
served with condiments, house made jam, sesame crostini, truffle pecorino (sheep unpasteurized), humboldt fog (goat pasteurized), mimolette (cow pasteurized), prosciutto di parma, bresaola (GF)*

REAL MEAL

LB Classic Roasted Half Chicken \$25
dijon sauce, pomme frites

Pan Roasted Salmon \$28
sunchoke purée, grilled broccolini, lotus root, chimichurri (GF)

Grilled Prime Ribeye 16oz \$56
three peppercorn butter sauce, summer squash, fingerling potato, haricot vert, grape tomatoes, chimichurri

Sole Meunier \$24
brown butter caper sauce, almonds, haricot vert

Grilled Angus Filet Mignon \$41
pinot noir suace, potato gratin, brussels sprouts (GF)

Vegan Crispy Tempeh Korma Curry \$20
smashed yam, kale, roasted cauliflower (V)

FARM TO TABLE SALAD

Chopped Kale Salad \$14
smoked chicken, pink lady apple, dried cranberry, almonds, french feta, honey dijon vinaigrette (V/GF)*

Oxnard Arugula & Albion Strawberry Salad \$14
local asparagus, red onion, parmegiano-reggiano, aged balsamic (V/GF)*

Heirloom Tomato & Burrata Salad \$16
roasted beets, aged balsamic, basil oil, watercress, pistachio (GF)

GET YOUR CARBS

French Loaf \$6
garlic butter, parmigiano

Avocado Toast \$16
quinoa, spiced cauliflower, pumpkin seeds, housemade pickles (V)

LB Bistro Burger \$18
brie, white cheddar, yuzu jam, grilled onions, lettuce, tomato

Rustic Lasagna \$18
original bolognese, bechamel, nutmeg, parmigiana

Wagyu Meatball Spaghetti \$23
truffle alfredo, spaghetti gagnano

V - Vegan, GF - Gluten Free, * - Can be V or GF

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.

A surcharge of 3% is added for kitchen staff. Please advise your server if you would like this removed.

Parties of 5 or more are subject to 20% gratuity (V) - Vegan, (GF) - Gluten Free, () - Can be V or GF