

Bohème

Happy Thanksgiving

Starter

(choice of)

Autumn Endive Salad

pear, gorgonzola, argula, frisee, shaved beets, candied pecans, apple cider vinaigrette, lemon oil

Kabocha Pumpkin Bisque (Vegan)

pumpkin seed, oat milk

Jamon Iberico from Montaraz

48month cured in sea salt, served with pan con tomate

‡ Maso Poli, Pinot Grigio, 2019, Trentino Alto Adige, Italy (3oz)
or

‡ Ultimate Provence, Rose, 2020, Provence, France (3oz)

Entrée

(choice of)

Roasted Turkey Breast

turkey gravy, turkey chorizo stuffing, citrus cranberry relish

Pan Roasted Salmon

chimichurri, sunchoke puree, grilled broccolini, lotus root, basil oil

Grilled Filet Mignon

potato gratin, haricot vert, pinot noir sauce

Vegan Crispy Tempeh Korma Curry

roasted yam, garlic roasted cauliflower, kale

‡ Inception, Pinot Noir, 2018, Central Coast, CA (3oz)

or

‡ Mauricio Lorlac, Malbec, 2017, Mendoza, Argentina (3oz)

Dessert

Holiday Spiced Pumpkin Flan & Belgian Chocolate Fudge Cake

‡ Le Tertre Du Bosquet, Semillion, 2019, Sauternes, France (2oz)

or

‡ Sandeman, Porto, Tawney 10yr, Port Portugal (2oz)

\$55 Per Person

*Tax and gratuity not included

‡ *Enhance your dinner with our wine pairing for \$18

Le Hohème

Happy Thanksgiving

Limited A La Carte Menu

Appetizer & Salad

Chicken Liver Pate 5

monaka shell, yuzu jam, pop rocks, brioche wafer

Tuna Tartare 20

*avocado, cucumber, onion, egg yolk, apple, cilantro,
spicy soy sesame vinaigrette, baguette*

Oyster on Half Shell (6pc) 15

shio ponzu, serrano chili, grapefruits, cilantro

Hamachi Crudo 14

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

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*

Chopped Kale Salad 14

smoked chicken, pink lady apple, dried cranberry, almonds, french feta, honey dijon vinaigrette

Heirloom Tomato & Burrata Salad 16

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

Real Meal

LB Classic Roasted Half Chicken 25

dijon sauce, pomme frites

Sole Meunier 24

brown butter caper sauce, almonds, haricot vert

Rustic Lasagna 18

original bolognese, bechamel, nutmeg, parmigiana

Spaghetti Meatball 23

truffle alfredo, spaghetti gragnano