

# Bohème

## WEHO EAT + DRINK WEEK NOV. 3RD - 12TH



### FIRST COURSE

(CHOICE OF)

#### Garden Duet

**Burned Curry Eggplant Hummus** V, GF  
belgian endive, crispy potato chip

**Baked Sweet Potato** V, GF  
ratatouille, balsamic vinegar

**Micro Greens & Pickles Salad** V, GF  
honey dijon vinaigrette

#### Sea Duet

**Baked Oyster**  
white wine sauce, salmon roe

**Albacore Ceviche** GF, R  
onion, cucumber, cilantro, lemon juice, avocado, tortilla chips, pickle lotus roots

**Micro Greens & Seaweed Salad** V, GF  
shio ponzu

#### Land Duet

**Beef Sushi**  
sliced hanger steak, crispy soy risotto, soy garlic sauce

**Chicken Spring Roll** GF  
seasoned jidori chicken, oaxaca cheese, smashed avocado

**Micro Greens & Prosciutto Salad** GF  
red wine vinaigrette

### ENTREE

(CHOICE OF)

**Penne Arabiata** V  
tomato sauce, eggplant, cherry tomato, bell pepper, zucchini, cauliflower, fennel

**Sautéed Cajun Mahi Mahi** GF  
chopped broccoli & cauliflower mustard sauce, cous cous, red onion, yellow squash, broccoli, mixed herbs

**Grilled Hanger Steak +5** GF  
porcini & mixed mushroom sauce, baked creamer potato, broccolini, onion, bell pepper, garlic clove

### DESSERT

**Pumpkin Crème Brûlée** GF

## 55 Per Person

Menu Available: Mon to Thurs 5pm-10pm, Fri 5pm-11pm, Sat 4pm-11pm, Sun 4pm-10pm

V- Vegan, GF - Gluten Free R - consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.

To provide a fair living wage to our kitchen staff, we add an additional gratuity of 3% to our customer checks. Please advise your server or bartender if you prefer to have this removed. A live entertainment fee of \$20 per person is charged for inside seating on Saturday from 6:30pm-close.