

BOHEMIAN GLAM, SAMPLE MENU



Signature Cocktails

French 75

gin, lemon, elderflower, sparkling

Cucumber Collins

cucumber vodka, lime, simple, soda

Passed Appetizers

Beet Tartare

beets, shallot, mustard seeds, tarragon, honey, whipped goat cheese, crostini

Oysters

oysters, white peach and pink peppercorn mignonette

Grilled Peach Crostini

grilled peach, honey, and thyme goat cheese, crostini

Chicken Liver Mousse

chicken liver, house-made butter cracker, apricot jam

Ahi

sesame-crusted ahi, wonton chip, avocado mousse, sriracha aioli, micro cilantro

Bread & Butter

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artisan dinner rolls, butter

Salad

Nectarine Caperisa

nectarines, basil, mozzarella, olive oil, balsamic reduction, chives, aleppo chili

Sides

Spiced Carrots and Creme Fraiche

heirloom carrots, garlic, ginger, aleppo chili, lemon
honey creme fraiche, toasted hazelnuts

Harissa Cauliflower

roasted tri-color cauliflower, harissa, micro
cilantro

Entrees

Steak and Mushrooms

new york strip steak, mushroom conserva, grilled toast
point

Grilled Peach and Pork

pan seared pork chop, grilled peaches, sorghum

Polenta Cakes

pan-seared polenta cakes, roasted corn, corn
puree, blueberry sauce

Sweets Table

Cream Puffs

cream puff, pastry cream, powdered sugar

Lemon Lavender Cupcakes

lemon lavender cupcakes, vanilla bean frosting

Chocolate Caramel Ganache Tartlet

chocolate caramel ganache, honey
mascarpone