



2001 GOLDEN BRICK AWARDS

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Page 10

The Boheme Restaurant

The Boheme Restaurant, in The Westin Grand Bohemian Hotel, offers an unparalleled combination of elegant ambience and innovative cuisine. A unique atmosphere created through the combination of rare artwork, gold-leafed columns, hardwood floors and high-backed iridescent banquettes, The Boheme provides intimate dining for a business or social setting. Walls of wine casks hold over 300 selections, a basis for offering over 30 wines by the glass. Since its opening, The Boheme has created a reputation as one of the most exciting restaurants in Orlando, earning rave reviews from critics and customers.

The Boheme features a "Classical Cuisine with a Contemporary Flair." Chef Robert Mason received his training under a European Master Chef prior to being named Executive Chef at a world-famous California steak house. His European and Californian influences are present in every dish including Steak & Frites Mezza Luna, Wood Roasted Salmon de Provence or Chipolte Grilled Rib Eye; each garnished with edible flowers and fresh herbs procured daily.

Live jazz sessions at The Boheme's Sunday brunch and classical and

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RETAIL/RESTAURANT

contemporary performances nightly entertain diners.

Richard C. Kessler and Chef Mason have presented a new level of dining to downtown Orlando through The

Boheme; hosting International heads of state, political leaders, celebrities and gourmets.

Accolades such as, "One of the Top 20 Best New Restaurants in Florida" by *Florida Trend Magazine*, "Best Power Lunch" by the *Orlando Sentinel*, and "One of the Most Romantic Restaurants in Orlando" adds to the excitement The Boheme has introduced to downtown Orlando.



Project Team: Grand Theme Hotels, Richard C. Kessler, The Kessler Enterprise, Inc. and R.J. Griffin & Co.



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THE BOHEME RESTAURANT
CATEGORY - RETAIL/RESTAURANT