

BOULEVARD

kitchen & oyster bar

CHRISTMAS DINNER MENU

88 per person, 49 for children 12 and under

5:00pm - 9:00pm

BAKED

House baked breads

sourdough, cornbread, lavash

FRESH

quinoa salad

toasted pistachios, cranberries, ricotta salata, kale, lemon vinaigrette

heirloom beet salad

fior di latte, treviso, orange, candied walnut

green salad

hanna brook farm greens, vegetable crudité, sherry vinaigrette

fresh fruit

vanilla greek yogurt, berry compote

charcuterie

cured meats from Oyama sausage Co.
prosciutto, spicy coppa, saucisson sec

artisanal cheeses from les amis du fromage

house preserves

FROM THE SEA

west coast oysters

cucumber & coriander relish, mignonette

pacific white shrimp

louis dressing, fresh lemon

smoked steelhead trout

dill crème fraiche, capers, red onion

albacore tuna tataki

daikon, nori, shiso, yuzu vinaigrette

clam chowder

smoked sablefish, dill, fennel pollen

west coast paella

chorizo sofrito, mussels, clams, octopus

slow poached salmon

meyer lemon butter, chives

CARVING

slow roasted prime striploin

horseradish mayo, selection of mustards, red wine jus, pomme purée

BLVD porchetta

fennel and paprika rub, smoked chimichurri

roasted turkey

giblet madeira gravy, brioche and chestnut stuffing spiced cranberry sauce

sides

maple roasted root vegetables
crème fraiche whipped potatoes
charred broccolini with calbrian chili

DESSERTS

selection of desserts by executive pastry chef Kenta Takahashi