

# B O U L E V A R D

kitchen & oyster bar

## Mother's day dinner menu May 13, 2018

adult buffet 80 / under 12 buffet 35

### raw bar

#### west coast oysters

horseradish, mignonette

#### pacific white shrimp

louie dressing, lemon

#### smoked steelhead trout

dill crème fraîche, capers, red onion,

#### albacore tuna tataki

daikon, nori, shiso, yuzu vinaigrette

### fresh

#### quinoa 'tabouleh' salad

marinated chickpeas, parsley, red onion, cherry tomato,  
crumbled feta, compressed cucumber, lemon dressing

#### heirloom beet salad

fior di latte, treviso, orange, candied walnut  
white balsamic vinaigrette

#### roasted brussels sprouts 'caesar'

parmesan, double smoked bacon

#### green salad

hanna brook farm greens, vegetable crudité, sherry  
vinaigrette

### chowder

#### clam chowder

smoked sablefish, dill, fennel pollen

### from the sea

#### west coast paella

chorizo sofrito, mussels, clams, octopus

#### pan crisped steelhead trout

meyer lemon butter, broccolini w Calabrian chili

### carving

#### roasted leg of lamb

lemon potatoes, tzatziki, mint jelly

#### BLVD porchetta

fennel and paprika rub, smoked chimichurri

#### usda prime striploin

potome purée, red wine jus, horseradish mayo

### field

#### potome purée

glazed seasonal vegetables

#### broccolini

new season asparagus

### charcuterie

#### cured meats from oyama sausage co.

prosciutto, spicy coppa, saucisson sec

#### artisanal cheeses from les amis du fromage

house preserves

### dessert

Desserts by Kenta Takahashi

executive chef roger ma

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Vancouver Coastal Health advises: "The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination."