

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."