

# BOULEVARD

kitchen & oyster bar

## DESSERT

### chocolate crisp | 15

dark & milk chocolate mousse, caramel sauce, chocolate crunch  
*m. chapoutier 'bila-haut' banyuls, fr | 9*

### bc strawberry napoleon | 15

strawberry curd, rhubarb compote, lime semifreddo  
*paul jaboulet 'muscat de beaumes de venise', fr | 11*

### selection of house made sorbet and ice cream | 12

EXECUTIVE PASTRY CHEF KENTA TAKAHASHI

## DESSERT WINE

	2oz	375ml
2013 <b>jaboulet aine</b>   muscat de beaumes-de-venise, fr	11	71
2015 <b>m. chapoutier</b> , bila haut   banyuls rimage, fr	9	75
2005 <b>ch. sigalas rabaud</b>   sauternes, fr	18	120
n/v <b>taylor fladgate</b> , 10yr tawny   oporto, pt	10	99 <small>(750ml)</small>
n/v <b>ch. d'orignac</b>   pineau des charentes, fr	13	104
n/v <b>gonzalez byass</b> , apostoles VORS pal cortado   jerez, es	17	108

## SPECIALTY COFFEE

<b>boulevard pick-me-up</b>	13
forty creek cream, kahula, espresso	
<b>b-52</b>	12
forty creek cream, kahlua, grand marnier, coffee	
<b>montecristo</b>	14
kahlua, grand marnier, coffee, sugar rim, whipped cream	