

# BOULEVARD

kitchen & oyster bar

## CHRISTMAS BRUNCH 2020

\$88 PER PERSON

CHOICE OF ONE ITEM PER COURSE

### FIRST

**spiced pumpkin soup**  
maple cream, chive oil, sage

**BLVD chowder**  
fennel pollen, dill, yukon gold potato

### SECOND

**honey mussels**  
baked on the half-shell, miso gratinée  
shellfish emulsion, preserved sansho pepper

**burrata and delicata squash**  
squash purée, pumpkin seed  
aged balsamic vinegar, autumn apples, shiso

**roasted cauliflower**  
nut and seed vierge, cashew butter, puffed wild rice  
pickled fresno chili

**hokkaido scallop**  
kaffir lime crust, turmeric coconut curry, wild rice

**black truffle foie gras terrine | + 8**  
apple butter, hazelnut brioche, sauternes gel

### MAIN

**BLVD crab and avocado benedict**  
avocado, dungeness crab  
old bay hollandaise, herbed potatoes

**slow roasted turkey**  
brioche stuffing, yukon gold potato, brussels sprouts  
roasted carrots, cranberry sauce, giblet gravy

**arctic char a la plancha**  
kohlrabi, sauerkraut  
tiroler bacon, bbq cabbage sauce

**whole roasted USDA prime striploin**  
confit potato, potato espuma, cipollini onion  
red wine jus

**seafood linguine**  
mussels, clams, side stripe shrimp, humboldt squid  
shellfish butter sauce, calabrian chili breadcrumb

**sunchoke risotto**  
sunchoke, roasted mushroom, grana padano

**red wine braised brandt lake wagyu short rib | + 15**  
farro, cabbage, truffle celeriac sauce

### DESSERT

**pumpkin veil**  
spiced pumpkin curd, meringue  
kabocha squash leather

**bûche de Noël**  
white chocolate crunch, strawberry curd  
cheese mousse

**pistachio black forest**  
pistachio mousse and ganache, kirsch cherry  
chocolate sponge

### RAW BAR

**seafood tower for two | 68** 🍷

**seafood tower for four | 110**  
wild bc sidestripe shrimp, albacore tuna tataki  
read island mussel escabèche, dungeness crab louie  
snow crab legs, shrimp, local oysters

**oysters | market price**  
shallot mignonette, cocktail sauce, thai espuma  
**one pound of poached & chilled lobster | market price**

**osetra caviar | 225**  
**premium kaluga caviar | 275**

### ENHANCEMENTS

**seared foie gras | 22**  
**roasted brussels sprouts | 12**  
tiroler bacon, sherry gastrique

**black winter truffles | 9 per gram**  
**alba white truffles | 20 per gram**

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## — BEVERAGES —

### COCKTAILS

<b>teng pao</b>	15
lemongrass, lychee, sparkling wine	
<b>alpenglow</b>	15
ginger infused el gobernador pisco, tio pepe fino sherry, lemon citrus honey syrup, egg white, nutmeg, angostura bitters	
<b>strand 75</b>	15
grey goose vodka, cointreau, lime, anise cranberry syrup, cava	
<b>cured old fashioned</b>	17
duck fat washed knob creek rye, anise and all spice infused flaming heart compass box scotch, maple syrup, bitters	
<b>amor y amargo</b>	16
campari, odd society salal berry gin, star of bombay gin cinzano orancio vermouth	
<b>turmeric sour</b>	16
maker's mark bourbon, turmeric syrup, lemon, egg white turmeric chai dust	
<b>hopeless romantic</b>	17
remy martin 1738 cognac, odd society mia amata amaro green walnut liqueur, chestnut orgeat, cream, cocoa nib rim	

GLASS SPARKLING	5oz	btl
<b>codorniu</b> 'seleccion raventos', cava brut, es	11	55
<b>drappier</b> 'carte d'or', champagne brut, fr	29	142

### GLASS WHITE & ROSÉ

<b>garnier &amp; fils</b> , chardonnay, chablis, fr	23	109
<b>von winning</b> , riesling, pfalz, ger	17	85
<b>cailleteau bergeron</b> , sauv blanc, bordeaux, fr	15	75
<b>culmina</b> 'unicus', grüner veltliner, ok, ca	18	89
<b>castel firmian</b> , pinot grigio, trentino, it	13	64
<b>the hatch</b> 'b. yanco', aromatic blend, ok, ca	10	50
<b>noble ridge</b> 'stony knoll', chardonnay, ok, ca	13	62
<b>brewer-clifton</b> , chardonnay, sta rita hills, us	19	95

### GLASS RED

<b>closson chase</b> , pinot noir, prince edward county, on	22	108
<b>borsao</b> 'tocado', garnacha, campo de borja, es	10	50
<b>damilano</b> 'marghe', langhe nebbiolo, it	17	83
<b>cune</b> , tempranillo, rioja crianza, es	13	65
<b>carpineto</b> , sangiovese, chianti classico, it	16	80
<b>noble ridge</b> , merlot - cab sauv, okanagan falls, bc	15	72
<b>angeline</b> , cab sauv, california, us	17	82
<b>freemark abbey</b> , cab sauv, rutherford, napa, us	38	188

### DRAUGHT

<b>boulevard</b>	<i>lager</i>	9
<b>parallel 49</b> , craft	<i>pale ale</i>	9
<b>lagunitas</b>	<i>india pale ale</i>	9
<b>persephone</b>	<i>dry irish stout</i>	10

SOMM SELECTIONS: SPARKLING	btl
2015 <b>caves de lugny</b> 'millesimé', cremant de bourgogne, fr	78
n/v <b>delamotte</b> , champagne, fr	188

### SOMM SELECTIONS: WHITE

2018 <b>piropan</b> , garganega, soave classico, it	75
2016 <b>collestefano</b> , verdicchio di matelica, it	81
2013 <b>trisaetum</b> , riesling, willamette valley, us	90
2017 <b>champalou</b> 'les fondraux', chenin blanc, vouvray, fr	98
2018 <b>matthias et emile roblin</b> , sauvignon blanc, sancerre, fr	98
2018 <b>delaporte</b> , sauvignon blanc, sancerre, fr	128
2017 <b>jean-paul and benoit droin</b> , chardonnay, chablis, fr	138
2011 <b>la chablisienne</b> 'grenouilles', chablis grand cru, fr	235
2018 <b>meyer family</b> , chardonnay, okanagan falls, bc	70
2017 <b>foxtrot</b> , chardonnay, naramata, okanagan, bc	94
2017 <b>latour-giraud</b> 'cuvée charles maxime', meursault, fr	278
2018 <b>long barn</b> , chardonnay, california, us	50
2017 <b>truchard</b> , roussanne, carneros, us	88

### SOMM SELECTIONS: RED

2013 <b>talamo</b> 'tempo', sangiovese, morellino di scansano, it	78
2018 <b>andeluna 1300</b> , malbec, mendoza, ar	78
2011 <b>la spinona</b> 'bricco faset', barbaresco, it	190
2015 <b>produttori. del barbaresco</b> 'ovello' riserva, it	188
2017 <b>collemattoni</b> , sangiovese, rosso di montalcino, it	94
1998 <b>ch bel-air lagrave</b> , moulis-en-médoc, bordeaux, fr	142
2016 <b>painted rock</b> , syrah, okanagan falls, bc	122
2016 <b>monterebro</b> , monastrell, jumilla, es	59
2016 <b>piaggia</b> , sangiovese blend, carmignano riserva, it	184
2015 <b>artezin</b> , zinfandel, carneros, us	74
2012 <b>joseph phelps</b> 'insignia', napa valley, us	575

### DELICIOUS, SILKY PINOT NOIR

2017 <b>blue mountain</b> , 'wild terrain', okanagan, ca	135
2017 <b>méo-camuzet</b> , bourgogne, fr	198
2015 <b>a.f. gros</b> , hautes côtes de nuits, fr	148
2018 <b>jean stodden</b> , ahr, ger	98
2014 <b>lola</b> 'coast grade vineyard', santa cruz, us	128
2017 <b>crustom</b> 'mt jefferson', willamette valley, us	175
2006 <b>françois parent</b> 'fremiets', volnay 1er cru, fr	348
2014 <b>micHEL gros</b> , nuits-st-georges, fr	208
2016 <b>spierhead</b> , kelowna, bc	88

### CIDER

<b>nomad</b> , handcrafted	<i>classic dry</i>	500ml	15
<b>nomad</b> , handcrafted	<i>pear</i>	500ml	15
<b>nomad</b> , handcrafted	<i>raspberry</i>	500ml	15