

MULTI-COURSE MENUS

2 courses \$55 per person | 3 courses \$71 per person

exclusive of taxes, gratuity, delivery

choose 1 item from each of the courses below

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FIRST COURSE

BLVD green salad

shaved radishes, manchego, crouton
crudités, sherry vinaigrette

asparagus salad

asparagus, crispy soft boiled egg, toasted almonds
grainy mustard dressing, pickled red onion

BLVD clam chowder

manila clams, yukon gold potatoes, leek
dill, fennel pollen

Brant Lake wagyu beef carpaccio (+ \$10)

soy-lime vinaigrette, 7 herb emulsion
pickled shiitake, crispy shallot and garlic
seasoned rice paper

MAIN COURSE

ling cod "cioppino"

mussel, manila clam, chorizo
roasted tomato and fennel

spring risotto

pea purée, marscapone, spring vegetables
charred leeks, whipped herb ricotta, crispy guanciale

grilled hanger steak

preserved beets, Tokyo turnips, charred turnip top
beet purée, sauce verte

lamb duo (+ \$10)

charcoal grilled rack, stewed chickpeas and peppers
house made merguez, fresh peas, fava beans, labneh

DESSERT

chocolate mousse

caramel ganache, chocolate mousse, chocolate crunch

chocolate terrine

70% dark chocolate, raspberry, whipped cream

strawberry cheesecake

cream cheese mousse, strawberry curd
white chocolate crisp

caramel apricot mousse

white chocolate crunch, apricot, caramel mousse

BLVD