

# BOULEVARD

kitchen & oyster bar

## NEW YEARS EVE 2024

*\$155 PER PERSON*

*CHOICE OF ONE ITEM PER COURSE*

### FIRST

#### **blue fin tuna sashimi**

shishito kosho, soy sesame vinaigrette  
puffed buckwheat, kaluga caviar

#### **beet & burrata salad**

burrata from puglia, baby beets, treviso  
walnut gremolata, aged balsamic

#### **foie gras terrine**

quince "cannelloni", apple butter  
candied walnuts

#### **paté en croute**

venison, pork jowl, foie gras, confit mushrooms  
pistachio, preserved fruit, grainy mustard, cornichon

### MAIN

#### **charcoal grilled sablefish**

soy-sake glaze, local bull kelp, radish  
roasted king oyster mushroom, bone broth emulsion

#### **lobster gnocchi**

roasted maitake mushrooms, sauce américaine  
tarragon, black truffle

#### **fraser valley duck breast**

glazed baby beets, onion marmalade  
cranberry jus

#### **slow cooked lumina lamb shank**

ancient grain 'risotto milanese', caramelized endive  
parsley & caper gremolata

#### **prime striploin**

*add seared foie gras | +26*  
roasted butternut squash, nut & seed crumble, red wine jus

#### **housemade cavatelli**

*add pacific prawns | +16*  
roasted wild mushrooms, sweet onion soubise  
pecorino romano, black truffle

### DESSERT

#### **strawberry cheesecake**

strawberry curd & jelly, light cheese mousse

#### **apple caramel crisp**

caramel mousse, salted caramel crisp, granny smith apple

#### **hazelnut rum chocolate mousse**

banana cream, rum raisin, hazelnut sponge

### RAW BAR

#### **seafood tower**

pastrami steelhead, albacore tuna tataki  
mussel escabeche, dungeness crab louie  
snow crab legs, prawns, oysters

**for two | 79**

**for four | 159**

#### **oysters | MP**

shallot mignonette, cocktail sauce  
thai chili espuma

#### **one pound of poached & chilled lobster | 65**

#### **caviar service - chef roger ma reserve**

traditional garnish, buckwheat blini, chopped egg  
chives, crème fraiche, shallot, capers

**classic ossetra 30g | 145**

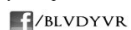
**kaluga premium 30g | 155**

**golden imperial 30g | 165**

EXECUTIVE CHEF ROGER MA

EXECUTIVE PASTRY CHEF KENTA TAKAHASHI

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"



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