

BOULEVARD

kitchen & oyster bar

CHRISTMAS BRUNCH 2024

\$115 PER PERSON

CHOICE OF ONE ITEM PER COURSE

FIRST

BLVD chilled shellfish platter - for the table

chilled honey mussels, pacific white prawns, west coast oysters
hamachi , jumbo crab claws, mussel escabèche

add 10g of caviar to your oysters | +40

MAIN

dungeness crab eggs benedict

smashed avocado, roasted baby potatoes
old bay hollandaise

lobster thermidor

confit wild mushrooms, poached egg, lobster gnocchi
crispy celery root, sauce américaine

prime rib

add foie gras | +26

yorkshire pudding, creamed spinach, horseradish
red wine jus

liege waffle

maple whipped cream, berries, bacon caramel
candied walnuts, apple pork sausage

roasted fraser valley turkey

chestnut apple brioche stuffing, pomme purée
roasted winter vegetables, madeira & giblet gravy
cranberry chutney

steelhead salmon rösti

pastrami spice, citrus crème fraiche, caviar
pickled red onions, poached eggs, capers, watercress

crab louie salad

local dungeness crab, avocado, soft boiled egg
iceberg lettuce

DESSERT

hazelnut chocolate mousse

hazelnut crunch, banana cream
rum raisin

bûche de Noël

mascarpone mousse, shortbread crumble
strawberry & cranberry compote

spiced pear pavlova

poached pear, spiced pumpkin,
meringue, chai tea ice cream

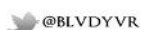
EXECUTIVE CHEF ROGER MA

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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