

BOULEVARD

kitchen & oyster bar

NEW YEARS EVE 2024

*\$190 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

SECOND

lobster scarpinocc

lobster & burrata filling, winter truffle
brown butter parmesan emulsion, crispy sage

baked oysters

creamed spinach, garlic bread crumb, wild oregano

seared hokkaido scallops

celery root, brown butter, capers
crispy rice noodles

squash soup

prawn tortellini

MAIN

housemade cavatelli

add pacific prawns | +16

roasted wild mushrooms, sweet onion soubise
pecorino romano, black truffle

lobster gnocchi

roasted maitake mushrooms, sauce américaine
tarragon, black truffle

charcoal grilled sablefish

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

fraser valley duck breast

glazed baby beets, onion marmalade
cranberry jus

lumina lamb shank

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

prime striploin

add foie gras | +26

roasted butternut squash, nut & seed crumble, red wine jus

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 fraîche, 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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