

B O U L E V A R D

kitchen & oyster bar

VALENTINE'S DAY 2025

\$165 PER PERSON

CHOICE OF ONE ITEM PER COURSE

F I R S T

BLVD chilled shellfish platter - for the table

poached sunseeker, local sea urchin, virginica oysters

add 30g of roger ma reserve ossetra caviar | +75

S E C O N D

hamachi crudo

spring onion, cucumber, radish, sesame
chilli aioli, chilled soy broth

beet & burrata salad

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

crown pasta

ricotta & burrata filling, braised duck leg ragu
parmesan

seared scallops

celeriac rösti, savory cabbage, smoked mustard
bacon, vermouth velouté

M A I N

charcoal grilled sablefish

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

glazed 24oz bone-in short rib for 2

add 2g of spanish black winter truffle | +20
northern gold alberta short rib, pomme purée
roasted king oyster mushroom, braising jus

dry aged fraser valley duck breast

add seared foie gras | +20
ancient grain 'risotto', charred cabbage, roasted pear, duck jus

lobster spaghettini

add 5g roger ma reserve kaluga caviar | +20
olive oil poached lobster tail, calabrian chili crumb
confit cherry tomato, lobster & shellfish butter sauce
supplement | +9

A5 miyazaki prefecture wagyu

4oz striploin
supplement | +45

D E S S E R T

dessert platter - for the table

strawberry pistachio black forest, almond chocolate mousse
honey citrus cheesecake, lychee & rose pavlova

VEGETARIAN / VEGAN OPTIONS AVAILABLE UPON REQUEST

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"