

B O U L E V A R D

kitchen & oyster bar

MOTHER'S DAY BRUNCH 2025

\$95 PER PERSON

CHOICE OF ONE ITEM PER COURSE

APPETIZERS

baked oysters

creamed spinach, garlic bread crumb
wild oregano, sauvagine cheese

hamachi crudo

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

crab louie salad

side stripe shrimp, avocado
soft boiled egg, iceberg lettuce

foie gras terrine

rhubarb, brioche bread

brant lake wagyu beef carpaccio

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

MAINS

dungeness crab eggs benedict

smashed avocado, roasted baby potatoes
old bay hollandaise

wild salmon roësti

poached egg, pastrami spice, pickled red onions
house-made dill citrus crème fraiche, capers
ossetra caviar

souffle pancake

maple whip, candied walnuts, icing sugar, berries
double smoked bacon, mint

lobster spaghetti

olive oil poached lobster tail, confit cherry tomatoes
burrata, calabrian chilli crumb, lobster sauce
add 5g RM reserve kaluga caviar | +26

prime rib

yorkshire pudding, creamed spinach, horseradish
red wine jus
add foie gras | +20

housemade casarecce

herb pesto, spring onion, pecorino romano, jalapeno
crumbs
add roasted tiger prawns | +18

a5 miyazaki prefecture wagyu

4oz striploin
supplement | +45

DESSERT

lime semifreddo

meringue, jasmine ice cream, mango sorbet

milk chocolate mousse

almond praline, caramel sauce, banana

strawberry cheesecake

rhubarb strawberry compote, mascarpone mousse, white chocolate crisp

RAW BAR

seafood tower

nori wrapped steelhead, albacore tuna tataki
mussel escabèche, dungeness crab louie
snow crab legs, prawns, oysters

for two | 79

for four | 155

one pound of poached & chilled lobster | 75

oysters | market price

shallot mignonette, cocktail sauce, thai chili espuma

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

SIDES

pork & apple sausage | 13

cornbread | 10

cornbread muffins with salted butter

seared scallops | 22

double smoked bacon | 9

truffle fries | 15

truffle salsa, parmesan, chives

roasted tiger prawns | 16

crispy roasted potatoes | 15
garlic, herb butter

liege waffle | 8
bacon caramel

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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