

BOULEVARD

kitchen & oyster bar

CHRISTMAS BRUNCH 2025

\$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, snow crab legs, mussel escabèche

add 10g of caviar to your oysters | +40

MAIN

dungeness crab eggs benedict

smashed avocado, roasted baby potatoes

old bay hollandaise

lobster gnocchi

confit wild mushrooms, poached egg, lobster

crispy celery root, sauce américaine

prime rib

add foie gras | +26

yorkshire pudding, creamed spinach, horseradish

red wine jus

souffle pancake

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

smoked steelhead croque madame

gruyere, dill bechamel, fried egg, crispy capers

winter greens

sidestripe prawn louie salad

wild sidestripe prawns, avocado, soft boiled egg

iceberg lettuce

DESSERT

hazelnut milk chocolate crisp

hazelnut praline crisp, milk chocolate mousse

rum raisin

strawberry cheese cake

strawberry curd, white chocolate crisp

cream cheese mousse, cranberry sauce

spiced pear pavlova

brandy poached pear

brown butter cream, pear 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"

