

B O U L E V A R D

kitchen & oyster bar

CHRISTMAS DINNER 2025

\$135 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 , jonah crab claws, mussel escabèche

add 10g of caviar to your oysters | +40

SECOND

squash soup

prawn tortellini

burrata salad

glazed sweet potato, radicchio jam
candied walnut, aged balsamic

brant lake wagyu beef carpaccio

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

baked oysters

creamed spinach, garlic bread crumb
wild oregano

spaghetti a la chitarra

add 1g black truffle | +12

64 degree egg, roasted porcinit, taleggio sauce

foie gras terrine

pickled cherry, porto cherry purée
almond pannacotta, plum gel, toasted brioche

MAIN

charcoal grilled sablefish

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

lobster gnocchi

confit wild mushrooms, lobster
crispy celery root, sauce américaine

housemade radiatore

add pacific prawns | +18

roasted myca farms mushrooms, pecorino
crispy shallot, parsley, black garlic butter

roasted fraser valley turkey

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

slow cooked lumina lamb shank

basil purée, fregola, zucchini, tokyo turnip
chanterelles, pine nut vierge, lamb jus

prime rib

add foie gras | +26

yorkshire pudding, creamed spinach, horseradish
red wine jus

A5 miyazaki prefecture wagyu

4oz striploin
supplement | +60

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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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

R A W B A R

oysters | MP

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

one pound of poached & chilled lobster | 65

SIDES

roasted brussels sprouts | 15

double smoked bacon
brown butter soybean paste

house sourdough | 15

served with whipped truffle cream, aged balsamic
sicilian olive oil

truffle fries | 16

truffle salsa, parmesan, chives

cornbread | 10

cornbread muffins with salted butter

charred broccolini | 16

lemon, parmesan, calabrian chili

pomme puree | 15

whipped butter, chives

seared foie gras | 26

1g black truffle | 12

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