

B O U L E V A R D

kitchen & oyster bar

CHRISTMAS EVE 2025

\$90 PER PERSON

A P P E T I Z E R

butternut squash velouté

maple cream, crispy sage, herb oil

a la carte | 22

M A I N

roasted fraser valley turkey

chestnut apple brioche stuffing, pomme purée

roasted fall vegetables, madeira & giblet gravy

cranberry chutney

a la carte | 55

D E S S E R T

apple crumble

granny smith, vanilla ice cream, caramel sauce

a la carte | 18

EXECUTIVE CHEF ROGER MA

EXECUTIVE PASTRY CHEF KENTA TAKAHASHI