

BOULEVARD

kitchen & oyster bar

NEW YEARS EVE 2025 LATE NIGHT

seafood tower

pastrami steelhead, albacore tuna tataki
mussel escabeche, dungeness crab louie
snow crab legs, prawns, oysters

for two | 85

for four | 170

oysters | MP

shallot mignonette, cocktail sauce, thai chili espuma

one pound of poached & chilled lobster | 65

mixed olives | 10

perello & castelvatrano olives

tuna tataki | 18

albacore tuna, ponzu vinaigrette

marcona almonds | 8

black truffle infused almonds
sea salt

french fries | 15

prawn cocktail | 20

black tiger prawn, lemon
louie dressing

truffle fries | 16

truffle salsa, parmesan, chives

BLVD cornbread | 10

DESSERT

strawberry pavlova | 18

strawberry compote, vanilla cream, meringue

pear bavaois | 18

poached pear, pear brandy mousse

hazelnut banoffee crisp | 18

milk chocolate mousse, rum raisin, caramelized banana