

BOULEVARD

kitchen & oyster bar

NEW YEARS EVE 2025

\$190 PER PERSON

CHOICE OF ONE ITEM PER COURSE

FIRST

blue fin tuna sashimi

shishito kosho, soy sesame vinaigrette
puffed buckwheat, kaluga caviar

burrata salad

glazed sweet potato, radicchio jam
candied walnut, aged balsamic

foie gras terrine

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

paté en croute

venison, pork jowl, foie gras
pistachio, mushroom tartlet

SECOND

shortrib scarpinocc

sweet onion espuma, parsley, red wine jus
black truffle

baked oysters

creamed spinach, garlic bread crumb, wild oregano

seared hokkaido scallops

arroz caldo, chorizo sofrito, manila clams
seared zucchini, puffed bomba rice

squash soup

prawn tortellini

MAIN

housemade radiatore

add pacific prawns | +16

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

lobster gnocchi

roasted maitake mushrooms, sauce américaine
tarragon, black truffle

charcoal grilled sablefish

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

charcoal grilled loong kong chicken

celery heart salad, celeriac pavé
pickled mustard seed, roasted chestnut jus

lumina lamb shank

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

30 day dry aged pichana

add foie gras | +26

pumpkin 'rotolo', red wine jus

DESSERT

strawberry pavlova

strawberry compote, vanilla cream, meringue

pear bavaois

poached pear, pear brandy mousse

hazelnut banoffee crisp

milk chocolate mousse, rum raisin, caramelized banana

RAW BAR

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

caviar service - chef roger ma reserve

traditional garnish, buckwheat blini, chopped egg
chives, crème fraîche, shallot, capers

classic ossetra 30g | 145

kaluga premium 30g | 155

golden imperial 30g | 165

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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