

BOULEVARD

kitchen & oyster bar

VALENTINE'S DAY 2026

\$175 PER PERSON

CHOICE OF ONE ITEM PER COURSE

FIRST

BLVD chilled shellfish platter - for the table

poached shigoku, hokkaido sea urchin, virginica oysters

add 30g of roger ma reserve ossetra caviar | +90

add Frozen Grey Goose Martini for 2 | +25

sundried tomato, thai basil infusion

SECOND

ora king salmon

fermented black bean, chili, scallion oil, cilantro
ginger, puffed rice, sweet soy

housemade scarpinocc

beef shortrib, onion soubise
parmesan

burrata salad

glazed sweet potato, radicchio jam
candied walnut, aged balsamic

seared scallops

caramelized endive, citrus
crispy pork belly, ikura butte

MAIN

charcoal grilled sablefish

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

five spice thiessen farms quail

add seared foie gras | +20
beet polenta, roasted beets, coronation grape jus

charcoal grilled wagyu beef zabuton

add 2g of spanish black winter truffle | +20
truffle pomme dauphine, celeriac, sauce perigieux

nova scotia lobster fricassee

add 5g roger ma reserve kaluga caviar | +15
garganelli, honey mussels, romanesco, taggiasca olive
tarragon, sauce americane
supplement | +9

A5 miyazaki prefecture wagyu

4oz striploin
supplement | +45

DESSERT

dessert platter - for the table

strawberry cheesecake, pecan banoffee
raspberry milk chocolate mousse, mango jasmine pavlova

VEGETARIAN / VEGAN OPTIONS AVAILABLE UPON REQUEST

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"