

BOULEVARD

kitchen & oyster bar

DINE OUT VANCOUVER 2026

\$70 PER PERSON

APPETIZER

french onion soup

braised short rib, onion cream, gruyere, crouton, onion consommé
3oz rioja vega | tempranillo blanco | rioja, esp | 12

crispy pig's head

*johnston's pork, chicories, pickled vegetables, sauce gribiche
3oz bessin-tremblay | chardonnay | chablis, fra | 20*

smoked steelhead crudo

black sesame vinaigrette, daikon, nori, spicy aioli
3oz laughing stock | pinot gris | okanagan, can | 11

MAIN

roasted lingcod

cauliflower 'laksa', crispy noodle, romanesco
3oz cedar creek | chardonnay | okanagan, can | 11

slow-cooked beef stiletto

supplement + 7
ancient grain risotto, roasted savoy cabbage, honeycrisp apple
3oz castello monsanto | sangiovese | toscana, ita | 14

housemade radiatore

add pacific prawns + 18
myca farms mushrooms, pecorino, crispy shallot, parsley, black garlic butter
3oz g.d vajra, claré j.c | nebbiolo | langhe, ita | 13

DESSERT

strawberry pavlova

meringue, strawberry curd, vanilla whipped cream, strawberry compote
2oz inniskillin | vidal ice wine | okanagan, can | 23

london fog tiramisu

earl grey, mascarpone mousse, bergamot compote
2oz dom. de coyeux | muscat de beaumes de venise, fr | 10

chocolate banoffee

almond praline crisp, milk chocolate mousse, dulce de leche
2oz ch d'orignac | pineau des charentes, fr | 13