

BOULEVARD

kitchen & oyster bar

WORLD CHEF EXCHANGE 2026

BANGKOK X VANCOUVER

SNACKS

roger ma
celeriac tartlet
ossetra caviar

crispy johnston's pigs head
cornichon, sauce gribiche

wilfrid hocquet
mussels gratinee
garlic butter

chicken liver mousse
toasted rye

AMUSE BOUCHE

wilfrid hocquet
amberjack crudo
basil granita

FIRST COURSE

roger ma
seafood mosaic
geoduck clam, spot prawn, hokkaido scallop, smoked steelhead,
brown butter hollandaise, house cured ikura, brioche

SECOND COURSE

wilfrid hocquet
pithiviers
potato, comté, BLVD pastrami, black winter truffle

THIRD COURSE

roger ma
golden eagle sablefish
squid, manila clam, puffed bomba rice, saffron jus

FOURTH COURSE

wilfrid hocquet
dry aged king cole duck
spiced wild honey glaze, golden beets, citrus, duck jus

DESSERT

wilfrid hocquet x kenta takahashi
pear clafoutis
pistachio ice cream
tropical fruit vacherin
jasmine ice cream, meringue, tropical fruit compote