

# BOULEVARD

kitchen & oyster bar

## MOTHER'S DAY BRUNCH

\$105 PER PERSON

Choice of one entrée per course

### FIRST

#### BAKED OYSTERS

creamed spinach, garlic bread crumb,  
wild oregano, sauvagine cheese

#### HAMACHI CRUDO

compressed papaya, puffed rice, lemon grass  
coconut sauce, chili oil

#### ASPARAGUS SALAD

asparagus bavaraises, parmesan sablé, grainy  
mustard, marcona almonds, crispy pancetta

#### SEAFOOD MOSAIC

geoduck clam, spot prawn, smoked steelhead trout  
hokkaido scallop, brioche, brown butter bearnaise

#### BRANT LAKE WAGYU

#### BEEF CARPACCIO

soy-lime vinaigrette, herb emulsion,  
pickled shiitake, crispy shallot, garlic,  
seasoned rice paper

#### FOIE GRAS TERRINE

rhubarb, brioche bread

### SECOND

#### DUNGENESS CRAB EGGS

#### BENEDICT

smashed avocado, roasted baby potatoes,  
old bay hollandaise

#### ARCTIC CHAR

roasted cauliflower 'grenobloise'  
brown butter jus, asparagus

#### SOUFFLÉ PANCAKE

maple whip, candied walnuts, icing sugar, berries,  
double smoked bacon, mint

#### HOUSE MADE RIGATONI

stinging nettle carbonara, guanciale,  
pecorino romano, snap peas, 64° egg

add pacific prawns | 18

#### SMOKED SABLEFISH BRANDADE

kennebec potato, soft boiled egg,  
sauce gribiche, spring greens

#### PRIME RIB

yorkshire pudding, creamed spinach,  
horseradish, red wine jus

add foie gras | 20

### DESSERT

#### RASPBERRY CHOCOLATE MOUSSE

milk chocolate mousse and crisp  
raspberry curd

#### RHUBARB PIE

lemon thyme ice cream,  
rhubarb compote, vanilla cream

#### MANGO PAVLOVA

jasmine ice cream, lime  
semifreddo, mango, meringue

### RAW BAR

#### SEAFOOD TOWER

nori wrapped steelhead, albacore  
tuna tataki, mussel escabèche,  
dungeness crab louie, snow crab  
legs, prawns, oysters

for two | 90 for four | 170

#### OYSTERS

shallot mignonette, cocktail sauce,  
thai chili espuma MP

#### CHILLED POACHED

LOBSTER 1LB 75

#### CAVIAR SERVICE

#### CHEF ROGER MA RESERVE

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

classic ossetra 30g | 145 kaluga  
premium 30g | 155

### FOR THE TABLE

PORK & APPLE SAUSAGE 13

DOUBLE SMOKED BACON 10

TRUFFLE FRIES

truffle salsa, parmesan, chives 17

ROASTED TIGER PRAWNS 16

SEARED SCALLOPS 22

LIEGE WAFFLE

bacon caramel 10

EXECUTIVE CHEF ROGER MA

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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## SPARKLING

	5oz	blt
CODORNIU 'anna', cava, brut, es	14	65
DRAPPIER 'carte d'or', champagne, brut, fr	32	160

## WHITE

HUBERT BROCHARD sauvignon blanc, fr	16	80
BESSIN-TREMBLAY chardonnay, chablis, fr	28	138
TANTALUS riesling, ca	18	84

## RED

MEYER FAMILY pinot noir, ca	17	80
VERONICA ORTEGA mencia, es	15	72
J.BOUCHON cabernet sauvignon, cl	19	90
G.D VAJRA nebbiolo, it	15	70

## ROSÉ

LA GRANDE BAUQUIERE cinsault/grenache+, fr	15	70
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ask your server for our extended wine menu

## DRAUGHT

	16oz
BOULEVARD lager	9¾
STRANGE FELLOWS 'TALISMAN' pale ale	9¾
PARKSIDE BREWERY india pale ale	10¾
BLUE MOON belgian wheat	12
PERONI NASTRO AZZURO pilsner	14

## BOTTLES

COORS LIGHT lager (341ml)	10
MOLSON CANADIAN lager (341ml)	9
FIELD HOUSE salted porter (355ml)	10
TWIN SAILS blue raspberry wheat (473ml)	13
ASAHI EXTRA DRY lager (330ml)	11
PERONI CAPRI mediterranean pilsner (330ml)	11

## DEALCOHOLIZED

HEINEKEN 0.0% lager	10
PERONI 0.0% lager	10

## CIDER

GREEN HILL semi-dry (355ml)	11
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## COCKTAILS

ROSÉ MIMOSA  
clarified orange juice, rosé vermouth  
rosé sparkling wine 16

MIMOSA  
orange or grapefruit 15

SHAFT  
absolut vodka, kahlúa, forty creek cream, espresso  
coconut, tonka 17

CRAB CLAW CAESAR  
northern keep vodka, clamato, spice mix, snow crab  
fried oyster, celery 18

ELDERFLOWER GARIBALDI  
st. germain elderflower liqueur, fluffy grapefruit juice 17

FROZEN MARTINI FOR TWO  
grey goose vodka, sundried tomato, thai basil infusion  
served ice cold 25

## ZERO PROOF COCKTAILS

LILLIKOI  
passionfruit, citrus, lavender, mango pearls 13

PICKIN' CHERRIES  
coconut, yuzu, matcha foam, maple, cherry 12

STRAWBERRY MINT SPRITZ  
strawberry mint cordial, lemon, soda, wolfberry 12

LYCHEE DAIQUIRI  
lumette 'rum', lychee, lime cordial, saline 13

PHOENIX FEATHERS  
almave blanco, grapefruit, lime, yuzu soda 13

## SPECIALTY COFFEE

PANDAN FLAT WHITE  
fresh espresso, whole milk, pandan 9

DUBAI MATCHA MOCHA (contains nuts)  
whole milk, matcha, pistachio, cacao 9

ESPRESSO & TONIC  
fresh espresso, pineapple gomme, premium tonic 9

## TEA

vancouver based tea leaves co. premium tea selection 6

## JUICES

orange, grapefruit, fresh daily 9