

# 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

spring onion, cucumber, radish, sesame,  
chili aioli, chilled soy broth

#### FOIE GRAS TERRINE

rhubarb, brioche bread

#### 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

### 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

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 | 79 for four | 155

#### OYSTERS

shallot mignonette, cocktail sauce,  
thai chili espuma MP

#### CHILLED POACHED LOBSTER 11b <sup>75</sup>

#### CAVIAR SERVICE,

#### CHEFROGER MARESERVE

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 9

SEARED SCALLOPS 22

ROASTED TIGER PRAWNS 16

#### TRUFFLE FRIES

truffle salsa, parmesan, chives 17

#### LIEGE WAFFLE

bacon caramel 8

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"