BOULEVARD

KITCHEN & OYSTER BAR

CHRISTMAS BRUNCH 2026

$120 PER PERSON

choice of one item per course

RAW BAR

BLVD CHILLED SHELLFISH PLATTER
chilled honey mussels, pacific white prawns, west coast oysters
hamachi, mussel escabèche
add 10g of caviar to your oysters +40

add frozen martini for 2 +25
grey goose vodka, sundried tomato, thai basil infusion

MAIN

DUNGENESS CRAB EGGS BENEDICT
smashed avocado, roasted baby potatoes
old bay hollandaise

LOBSTER GNOCCHI
butter poached lobster tail
roasted parsnip, sauce américaine, 64°egg

PRIME RIB
yorkshire pudding, creamed spinach,
horseradish, red wine jus
add foie gras +26

LIEGE WAFFLE
maple whipped cream, berries, bacon
caramel, candied walnuts,
apple pork sausage

ROASTED FRASER VALLEY TURKEY
chestnut apple brioche stuffing, pomme purée, roasted winter vegetables, madeira & giblet gravy, cranberry chutney

SMOKED SABLEFISH BRANDADE
kennebec potato, soft boiled egg,
farm greens, sauce gribiche

DESSERT

HAZELNUT MILK CHOCOLATE CRISP
hazelnut praline crisp, milk chocolate mousse
rum raisin

STRAWBERRY CHEESE CAKE
strawberry curd, white chocolate crisp
cream cheese mousse,
cranberry sauce

PEAR PAVLOVA
brandy poached pear
brown butter cream, pear ice cream

vegetarian / vegan options available upon request

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"