BOULEVARD

KITCHEN & OYSTER BAR

CHRISTMAS DINNER 2026

$140 PER PERSON

choice of one item per course

FIRST

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

SECOND

CONSOMMÉ
poulet pressé, parsley

BURRATA FROM PUGLIA
radicchio treviso, candied walnut, citrus
aged balsamic

BRANT LAKE WAGYU BEEF CARPACCIO
soy-lime vinaigrette, herb emulsion, pickled shiitake
crispy shallot, garlic, seasoned rice paper

BAKED OYSTERS
creamed spinach, garlic bread crumb
wild oregano

SPAGHETTI A LA CHITTARA
64 degree egg, roasted porcini, taleggio sauce
add 1g black truffle +12

FOIE GRAS TERRINE
okanagan apple tartlet, oat crumble, toasted brioche

MAIN

CHARCOAL GRILLED SABLEFISH
soy-sake glaze, local bull kelp, radish, roasted king
oyster mushroom, bone broth emulsion

LOBSTER GNOCCHI
confit wild mushrooms, lobster
crispy celery root, sauce américaine

HOUSEMADE CASARECCE
sunchoke crema, pecorino romano
sunflower seed pesto
add pacific prawns +18

A5 MIYAZAKI PREFECTURE WAGYU
4oz striploin
supplement +60

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

SLOW COOKED LUMINA LAMB SHANK
rosemary polenta, myca farms mushroom,
cipollini, onion marmalade

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

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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DESSERT

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

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

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

RAW BAR

OYSTERS
shallot mignonette, cocktail sauce
thai chili espuma MP

LOBSTER
one pound chilled & poached 65

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
golden imperial 30g | 165

SIDES

BRUSSELS SPROUTS
double smoked bacon
maple sherry vinaigrette 18

TRUFFLE FRIES
truffle salsa, parmesan, chives 17

CHARRED BROCCOLINI
lemon, grana padano, calabrian chili 17

SEARED FOIE GRAS 26

HOUSE SOURDOUGH
whipped cultured truffle cream,
aged balsamic, ARC olive oil 15

CORNBREAD
cornbread muffins with salted butter 12

POMME PUREE
whipped butter, chives 16

1G BLACK TRUFFLE 12

EXECUTIVE CHEF ROGER MA

EXECUTIVE PASTRY CHEF KENTA TAKAHASHI