THE Blvd

SALADS & APPETIZERS

THE BLVD'S SIGNATURE WARMED BREAD
HOMEMADE — PARMESAN & PESTO

9

LOBSTER CAPRESE SALAD
AGED BALSAMIC VINEGAR, CHERRY MOZZARELLA & CHERRY HEIRLOOM TOMATO, HERB & TOMATO WATER

30

CHARRED OCTOPUS & ARUGULA SALAD
SMOKED PAPRIKA, MARCONA ALMONDS, PEQUILLO PEPPER HUMMUS , SHERRY VINAIGRETTE

27

TUNA NICOISE SALAD
BAKED PEE WEE POTATOES, GREAN BEANS, CURED OLIVES, WARM POACHED EGG, CITRUS DRESSING

30

FOIE GRAS TERRINE
GINGER BREAD CRUST, SPICED APPLE GELEE, POACHED BABY APPLE

31

CRISPY BURRATA
VINE RIPEN HEIRLOOM TOMATOES, CROUSTINI, SEASONAL HERB SALAD

23

WATERMELON & FETA
PICKLED SHALLOTS, HEIRLOOM CHERRY TOMATO, MICRO MINT, PERSIAN CUCUMBER

20

BUTTERNUT SQUASH VELOUTE
PICKLED GRANNY SMITH APPLE, MAPLE CINNAMON CREAM

21

FALAFEL CROQUETTES
PICKLED PERSIAN CUCUMBER, MEYER LEMON YOGURT, SPICY RED PEPPER HUMMUS, MINT

19

DUCK & CHICKEN LIVER PATE
CALIFORNIA PISTACHIO & PRUNES, SALTED CARAMEL & PERSIMMON JAM

22

PASTAS & ENTRÉES

SEAFOOD RISOTTO
Calamari, scallop, lobster, clams, saffron, fresh peas, baby basil

48

FRESH EGG BUCATINI PASTA
Duck proscuitto, bellwether ricotta, marinated peppers, toasted pine nuts, fresh oregano, egg yolk

35

PORCINI MUSHROOM RAVIOLI
Caramelized cippolini onion, grilled radicchio, smoked tomato sauce, baby sorrel

36

BRANZINO EN PAPILLOTE
Braised fennel, preserved lemon, artichockes heart, pernod nage

42

GRILLED SEA BREAM
Pipperade, squash blossom fritter, tapenade

40

BRAISED JIDORI CHICKEN
Preserved lemons, green olives, sweet potato hash

38

SUMAC CRUSTED LAMB LOIN
Golden raisins & pistachio couscous, pomegranate, cumin yogurt

44

BLACK WAGYU BEEF NY STRIPLOIN
Includes any two sides dishes

62

SIDES

Quinoa Pilaf — pomegranate seeds, toasted pine nuts	9
Oven Roasted Cauliflower — parmesan snow, gremolata	9
Honey Cumin Roasted Carrots — lemon chips, crispy sage	9
Baby Eggplant Moussaka	9
Roasted Pee Wee Fingerling Potatoes — rosemary	9
Ratatouille — baby summer squashes, charred peppers, heirloom tomatoes, Herbes de Provence	9

FARM TO TABLE

THE Blvd utilizes the freshest produce, meats and fish from indigenous farms and markets supporting the local community and a healthy lifestyle.

Consuming raw or undercooked foods may increase risk of food borne illness especially if you have certain medical conditions.

Please note a service charge of 18% for 6 people and up will be added automatically.

Chef de Cuisine Jeffrey Cristelli

Executive Chef Thomas Bellec