



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, GREEN BEANS, CURED OLIVES, WARM
POACHED EGG, CITRUS DRESSING

30

GRILLED VEGETABLE TERRINE
GARLIC & HERB GOAT CHEESE, GRILLED COUNTRY BREAD, MACHE SALAD
& BALSAMIC PEARLS

31

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

23

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

20

CHILLED MINTED SPRING PEA SOUP
SPLIT PEAS, SPRING PEAS, SUGAR SNAP PEAS, CREME FRAICHE, MINT

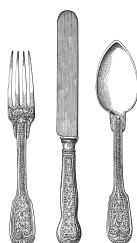
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FALAFEL CROQUETTES
PICKLED PERSIAN CUCUMBER, MEYER LEMON YOGURT, SPICY RED PEPPER
HUMMUS, MINT

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 prosciutto, bellwether ricotta, marinated peppers, toasted pine nuts, fresh oregano, egg yolk

33

PORCINI MUSHROOM RAVIOLI

Caramelized cippolini onion, smoked tomato sauce, baby sorrel

36

TAHINI OREGANO CRUSTED SALMON

Seared salmon, artichoke puree, sugar snap peas, chanterelle mushrooms

33

GRILLED SEA BREAM

Pipperade, squash blossom fritter, tapenade

39

FREE RANGE CHICKEN

Preserved lemons, green olives, sweet potato hash

38

ROASTED LAMB CHOPS

Seared New Zealand Rack of Lamb, cumin scented lentils, fava beans, morel mushrooms, lamb jus

39

BLACK WAGYU BEEF NY STRIPLOIN

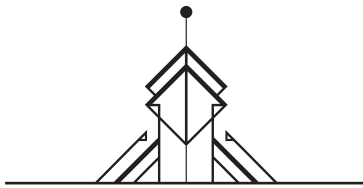
Includes any two sides dishes

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



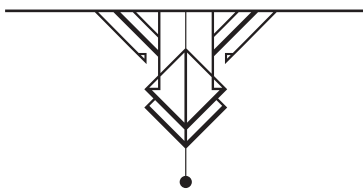


FARM TO TABLE

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