



# 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

16

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 cipolini 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

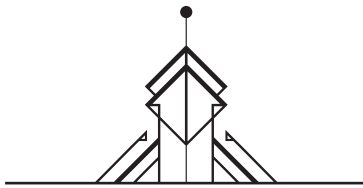
Includes any two sides dishes

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



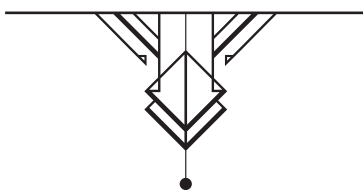


## FARM TO TABLE

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