



THE Blvd



SALADS & APPETIZERS



FRESH BAKED DAILY BREAD
SERVED WITH HERBED SALT, WHIPPED BUTTER

SEASONAL SOUP

16

CHARRED OCTOPUS & ARUGULA SALAD
SMOKED PAPRIKA & MARCONA ALMOND CRUMBS
RAISIN-DATE EMULSION, ROASTED SPANISH CHILI HUMMUS
CANNELLINI BEAN NAGE

26

TUNA NIÇOISE SALAD

GREEN BEANS, KALAMATA OLIVES, HEIRLOOM TOMATOES, QUAIL EGG
IKURA ROE, ARTICHOKE-GREEN OLIVE CRUDA

28

BURRATA

ROASTED SEASONAL FRUIT, PUMPERNICKEL SOIL, PICKLED SHALLOTS
LEMON-BASIL OIL, CIABATTA CRISPS, PISTACHIO

23

WATERMELON & KEFALOTIRI CHEESE

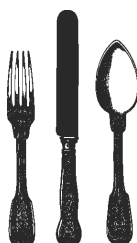
PICKLED SHALLOTS, HEIRLOOM TOMATOES, MINT
PERSIAN CUCUMBER, FETA CREAM

20

PUMPKIN TORTELLINI

GARLIC CHIPS, ARRABIATA
ARUGULA-BASIL PESTO, WALNUT STREUSEL

22



PASTAS & ENTRÉES



EGG BUCATINI

NDUJA SAUSAGE, SPICED RED PEPPER SAUCE, RICOTTA CREAM
TOASTED PINE NUTS, WARM POACHED EGG

33

PORCINI MUSHROOM RAVIOLI

DUCK BROTH, PADRON PEPPERS, ARUGULA PESTO
POACHED LEEKS, SHAVED TRUFFLES

34

ALEPPO & ALMOND CRUSTED SALMON

ARTICHOKE PURÉE, SUGAR SNAP PEAS
CHANTERELLE MUSHROOMS, GUAJILLO OIL

36

GRILLED SEA BREAM

ROASTED TOMATOES, ARTICHOKE, KALAMATA OLIVE CRUDA
BROWN BUTTER GLAZE

39

FREE RANGE HALF ROAST CHICKEN

ROASTED POTATOES, MARINATED ARTICHOKE
OLIVES, GARLIC BUTTER

38

LAMB CHOPS

CUMIN FLAVORED LENTIL TART, WILD MUSHROOM PURÉE
CRISPY LIME POTATO HASH

50

WAGYU NY-STRIP LOIN

CHIMICHURRI, ROASTED PADRON PEPPERS, SHIMEJI MUSHROOMS
MUSTARD PICKLE (ADD ONE SIDE)

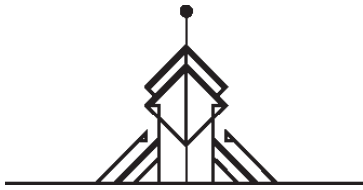
63

SIDES

10

ROASTED CORN, COJITA CHEESE, LIME
MAITAKE MUSHROOMS, GARLIC BUTTER
OVEN FIRED VADOUVAN RUBBED CAULIFLOWER
ROASTED SQUASH, PUMPKIN SEEDS, CILANTRO CREAM



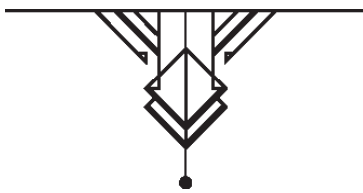


FARM TO TABLE

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 Samir Roonwal