



THE Blvd



SUNDAY, JUNE 18TH

bottomless draft beer \$25pp

11AM-5PM | \$95 PP

starter

choice of

VICHYSOISE

potato, leek, nueske's bacon,
corn meal fried oyster, snipped chives

LOBSTER SALAD

california avocado, roasted corn,
purple potato, house preserved lemon

BIB LETTUCE SALAD

heirloom cherry tomato, haricot vert,
breakfast radish, crisp gilroy garlic chips,
marin county blue cheese dressing

entree

choice of

PAN SEARED RED SNAPPER

tri color swiss chard, , pickled ramps,
spring garlic, warm yellow tomato
vinaigrette

BONE IN 16 OZ DRY AGED RIB EYE

horseradish whipped yukon potato,
grilled jumbo asparagus

GRILLED PORK CHOP

parsnip puree, broccolini, calvados &
caramelized green apple compote

dessert

choice of

MILK CHOCOLATE PRETZEL BAR


toffee, beer ice cream

SMOKED APRICOT CRÈME PUFF

blackberry jam, pistachio cremeux

Chef de Cuisine JEFFREY CRISTELLI | Executive Pastry Chef CHRISTOPHER FORD

* please note a service charge of 18% will be added automatically

 @theblvdw

  @BeverlyWilshire #THEblvd