

# THE Blvd

## Valentine's Day

**Four Course Dinner - 135++ Per Person**

**5 – 11pm**



### **Seafood Bisque**

Lobster Meat, Chowder, Fennel Oil



### **Alaskan King Crab Petit Salad**

Buddha's Hand, Hearts of Palm, Micro Mint Salad, Lemon Crème Fraîche

### **Wagyu Beef Tartare**

Oscetra Caviar, Smoked Dashi Gelee



### **Black Bass**

Burnt Carrot Purée, Grilled Baby Leeks, Sesame, Salmon Roe

### **Wagyu Beef Strip loin**

Root Vegetable Gratin, Pearl Onion, Sauce Au Poivre

### **Wild Mushroom Risotto**

Garlic, Chive Oil, Chervil, Smoked Almond Brittle



### **A Rose Garden**

Rose-Vanilla Ice Cream, 72% Chocolate Torte, Spun Sugar, Candied Violet

### **Chocolate Petals**

66% Chocolate Mousse, Salted Caramel, Spiced Chantilly, Chocolate Rose Petals



EXECUTIVE CHEF SAMIR ROONWAL

CHEF DE CUISINE JEFFREY CRISTELLI