

THE Blvd

SHARING

Seafood Tower

Assortment of Oysters, Shrimp
Lobster Tails (10 Pieces)

85

Moules Marinieres

Classic French Dish, Garlic
White Wine, Ciabatta Croutons

26

XL-Shrimp

Cocktail Sauce, Lime

24

Caviar D'Esturgeon

Russian Ossestra 1oz

120

Imperial "000" 1oz

195

Siberian Beluga Hybrid 1oz

395

Served with Blini and Traditional
Accompaniments

Home Made Ricotta

Roasted Seasonal Fruits
Fig Balsamic, Sumac, Pistachios

18

Black Truffle & Comte

Fritters

Arborio Rice, Truffles, Comte
Cheese Hearts

18

Squash, Tahini Dip

Harissa, Mint & Seed Salad
Crisps

12

APPETIZERS

Tuna Tartare

Wasabi Avocado Crema
Scallions, Soy-Sesame Oil

22

Roasted Beet Salad

Avocado Labneh, Grapefruit
Pistachios, Zaatar Crumbs

23

Burrata

Heirloom Tomatoes, Celery
Leaves, Avocado, Balsamic

23

Seared Scallops

Roasted Corn Puree, Black Olive
Oil

24

Local Arugula &

Fennel Salad

Radish, Parmesan, Mushrooms
Lemon Vinaigrette

22

ENTREES

Local Striped Bass

Burnt Carrot Puree, Grilled
Baby Leeks, Sesame

44

Free Range Half

Roast Chicken

Roasted Potatoes, Marinated
Artichokes, Olives
Garlic Butter

39

Mushroom Pappardelle

Chanterelles, Truffle, Roasted
Garlic, Pepato Canestrato

33

Egg Bucatini

Nduja Sausage, Spiced Red
Pepper Sauce, Ricotta Cream
Toasted Pine Nuts, Warm
Poached Egg

33

Aleppo & Almond

Crusted Salmon

Summer Pea Puree, Roasted
Tomatoes, Wild Mushrooms
Guajillo Oil

36

Dry-Aged Wagyu

Strip Loin 10 oz

Charred Cauliflower Hummus
Gooseberry – Tomato Chutney
Padrons

60

Lamb Chops

Cumin Flavored Lentils
Wild Mushroom Puree, Crispy
Lime Potato Hash

50

SIDES

10

Heirloom Carrots

Vadouvan, Kefalotiri Cheese

Potato Gnocchi

Basil, Sun Gold Tomato Puree

Sweet Potatoes

Spinach Tahini, Crunchy
Chickpeas

Sauteed Rapini

Crunchy Garlic, Shallots

Roasted Cauliflower

Cumin Khask, Pistachio