

Thanks

GIVING

NOVEMBER 22ND | 11AM-10PM | \$99++ PP | 3 COURSE MENU

SOMMELIER'S WINE SELECTIONS

ICONOCLAST

Cabernet Sauvignon \$80
Chardonnay \$75

MOËT & CHANDON

Champagne Brut \$100

ENHANCE THE EXPERIENCE

plus \$80

SEAFOOD PLATTER

2 lobster tails, 4 oysters,
4 shrimp, served with cocktail
sauce and bbq lime

PUMPKIN FOR THE TABLE

plus \$90

PUMPKIN MACAROONS

PECAN PIE TRUFFLE

APPLE COOKIES

APPETIZERS

choice of one

SPICED CARROT & PUMPKIN BISQUE

leek, ginger, cumin oil

HAMACHI CRUDO

green apple, cardamom, matsutake, lemon

CROQUANT FOIE GRAS

preserved cranberry, maple quince, balsamic

ENTRÉES

choice of one

SWEET POTATO CAVATELLI

smoked burrata, mushroom essence,
aged balsamic

SEABASS

braised endive, celeriac nage
minted pea emulsion

LAMB SIRLOIN

sunchoke purée, olives, chanterelles

FREE RANGE TURKEY

marjoram, parmesan polenta, sage jus

DESSERTS

choice of one

PUMPKIN

cinnamon sugar mousse, vanilla whip
pumpkin ganache, doughnut crust

PECAN & CHOCOLATE

dark chocolate custard, candied pecan
burnt maple syrup, milk meringue

THE Blvd

Executive Chef Samir Roonwal & Executive Pastry Chef Christopher Ford



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price excludes tax & gratuity. please note a service charge of 18% will be added automatically