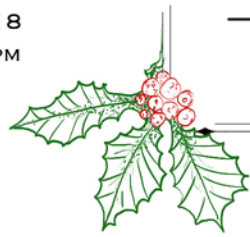


Christmas Day

DECEMBER 25, 2018
11AM TO 10PM

THE Blvd

\$99+ PER PERSON
3-COURSE MENU



FIRST

LENTIL VELOUTE
Crème Fraiche, Caviar

-or-

CARCIOFI (ARTICHOKES)
King Oyster Mushrooms, Spicy Turnip Tops

-or-

SCALLOP CARPACCIO
Puffed rice, Urfa Pepper Oil, Lime

MAIN

LINGUINI
*Smoked Tomatoes, Maitake Mushrooms,
Pepato Cheese*

-or-

PARMESAN CRUSTED
FILET MIGNON
*Slow Roasted Tomato Confit, Pickled Walnuts,
Béarnaise Sauce*

-or-

LAMB SIRLOIN
Sun-choke Puree, Olives, Chanterelles

-or-

ROSEMARY OLIVE SEA BASS
Fennel Fava Bean Salad, Silver Needle Essence

DESSERTS

BUCHE DE NOEL
*Butterscotch Mousse, Black Cocoa Sponge,
Peppermint Ganache, Meringue*

-or-

ORNAMENT
*Vanilla Cream, Cranberry Gelee, Orange Confit,
Lemon Sherbet*

SOMMELIER'S WINE SELECTIONS

ICONOCLAST

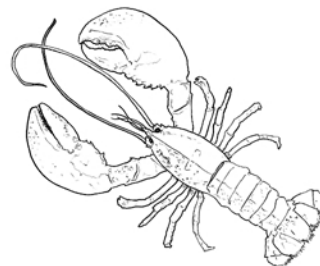
*Cabernet Sauvignon - \$80
Chardonnay - \$75*

MOËT & CHANDON
Champagne Brut - \$100



SEAFOOD PLATTER

*2 Lobster Tails, 4 Shrimps, 4 Oysters
Cocktail Sauce, BBQ Lime - \$80*



BREAKABLE GINGERBREAD

Filled with Holiday Confections - \$80

