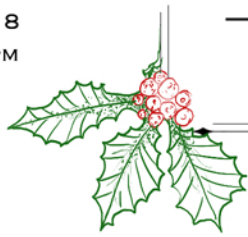


# Christmas Eve

DECEMBER 24, 2018  
5PM TO 11PM

## THE Blvd

\$165+ PER PERSON  
4-COURSE MENU



### FIRST

#### LENTIL VELOUTE

*Crème Fraiche, Caviar*

-or-

#### LOCAL BEETS

*Blue Hibiscus Tea Broth, Chevre Meringue,  
Pistachio*

### SECOND

#### GNOCCHI

*Brown Butter, Sage, Garlic Chips*

-or-

#### HEIRLOOM TOMATO TARTINE

*Mango Chutney, Orange*

### MAIN

#### PORCINI RAVIOLI

*Mushroom Cream, Black Garlic Foam*

-or-

#### BEEF CHEEKS

*Slow Roasted Tomato Polenta, Pickled Walnuts,  
Béarnaise Sauce*

-or-

#### HALIBUT

*Spinach, Red Endives, Petit Potatoes*

-or-

#### GRILLED LAMB CHOPS

*Smoked Eggplant, Burnt Leeks, Zhoug Sauce*

### DESSERTS

#### BÛCHE DE NOËL

*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*

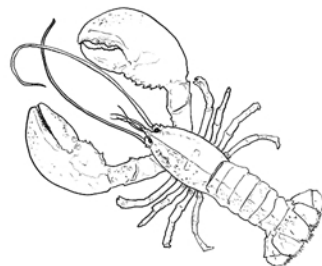
#### MOËT & CHANDON

*Champagne Brut - \$100*



### SEAFOOD PLATTER

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



### BREAKABLE GINGERBREAD

*Filled with Holiday Confections - \$80*



Entertainment - Pianist

Price excludes tax & gratuity. Please note a service charge of 20% will be added automatically.

Chef de Cuisine Corey Burgan & Executive Pastry Chef Christopher Ford @BeverlyWilshire @THEBlvdbw #THEBlvdbw