

DECEMBER 31, 2018
9PM-12AM

New Year's Eve

THE Blvd

\$300+ PER PERSON
5-COURSE MENU

FIRST

WILD MUSHROOM SALAD
Maitake, Juniper, Sorrel

-or-

CROQUANT FOIE GRAS
Preserved Cranberry, Maple Quince, Balsamic

SECOND

COD FRITTER
Lemon Aioli, Agro Dulce

-or-

WAGYU BEEF TARTARE
Brioche Toast, Pecorino Chips, Truffles

THIRD

GOAT CHEESE TORTELLINI
Saffron Cream Emulsion

-or-

SCALLOP CARPACCIO
Puffed Rice, Urfa Pepper Oil, Lime

MAIN

PORCINI RAVIOLI
Mushroom Cream, Black Garlic Foam

-or-

VEAL TENDERLOIN
Farro Risotto, Dates, Blueberry Reduction

-or-

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

-or-

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

DESSERT

PRALINES & CITRUS
*Lemon Mousse, Hazelnut Ring, Cranberry Sorbet,
Candied Orange*

-or-

CHOCOLATE 2019
*Venezuelan Chocolate Mousse, Devil's Food,
Candied Nib, Caramel*

A GLASS OF MOET & CHANDON BRUT CHAMPAGNE WILL BE INCLUDED FOR THE TOAST
UPGRADE YOUR CHAMPAGNE GLASS TO DOM PERIGNON - \$40

ALL NIGHT DOM

Unlimited Dom Perignon - \$250



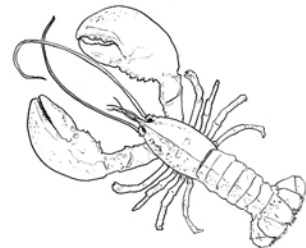
SEAFOOD PLATTER

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



GRILLED LOBSTER

6 Broiled Lobster Tails served
with Lemon-Parsley Butter,
Sriracha Dip - \$80



Entertainment - Live 4 piece band & singer until midnight, DJ from midnight - 2:00am
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