

DINNER ON
THE Blvd

THE Prefix

\$95 PER PERSON

THE First

CHOICE OF:

SHRIMP COCKTAIL 
cocktail sauce, lime

LOCAL ARUGULA & FENNEL SALAD 
radish, parmesan, mushrooms, lemon vinaigrette

SEARED SCALLOPS 
roasted corn purée

THE Second

CHOICE OF:

ALEPPO & ALMOND CRUSTED SALMON 
summer pea purée, roasted tomatoes, wild mushrooms, guajillo oil

MUSHROOM PAPPARDELLE
chanterelles, truffle, roasted garlic, pepato canestrato

DRY-AGED WAGYU STRIP LOIN (10 OZ.) 
charred cauliflower hummus, gooseberry & tomato chutney, padrons

FREE RANGE HALF ROAST CHICKEN 
roasted potatoes, marinated artichokes, olives, garlic butter

THE Sides

CHOICE OF:

SWEET POTATOES 
spinach tahini, crunchy chickpeas

ROASTED CAULIFLOWER 
cumin khask, pistachio

SAUTEED RAPINI 
crunchy garlic, shallots

THE Desserts

seasonal offerings

Corey Burgan
Chef de Cuisine



= vegan



= gluten-free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please note a service charge of 15% for breakfast is added automatically. For parties of 6 or more 20% is added automatically.