NEW YEAR’S EVE

December 31, 2019
9PM TO 12AM

THE Blvd

$345+ per person
five-course menu

FIRST

ARGONAULT SQUASH SOUP
Crème Fraîche, Leek, Basil Extract, Caviar

WILD MUSHROOMS
Brioche, Chicken Liver Torchon, Slow Roasted Tomatoes
Fine Herbs

SECOND

HAMACHI CRUDO*
Coconut Vinaigrette, Jalapeño, Nasturtium
Puffed Smoked Rice

ROASTED PETIT BEETS
Sicilian Pistachios, Beurre Noisette, Citrus Streusel

THIRD

HERBED COD FRITTER*
Roasted Fennel Slaw, Saffron Emulsion

HOUSE-MADE GNOCCHI
Watermelon Bacon, Sage, Ricotta Chevre
Urfa Pepper Oil, Lime

MAIN

DRY-AGED RIBEYE*
Winter Truffle Demi, Classic Dauphinoise, Asparagus

48-HOUR LAMB SHANK*
Pomme Purée, Glazed Carrots, Crispy Brussels Sprouts

OVEN FIRED SEA BASS*
White Bean Purée, Maitake, Daikon Ginger Glaze

FAZZOLETTI
Handkerchief Pasta, Pasta, Hen of the Woods

DESSERTS

IF I COULD TURN BACK TIME
Chocolate Napoleon, Espresso, Kumquats

CHEERS TO 2020
Limoncello, Vanilla Bean Meringue, Almond Crumble

A glass of Dom Perignon Champagne will be included for the toast

ALL NIGHT DOM

Unlimited Dom Perignon - $250

SEAFOOD PLATTER*

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

Chef de Cuisine

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
For parties of 6 or more 20% is added automatically.