

DINNER ON
THE Blvd

THE Prix Fixe
\$95 PER PERSON

THE First



CHOICE OF:
OCTOPUS

romesco, basil puree, black garlic, crispy chickpeas
ARUGULA SALAD
carrots, fennel, zucchini, lemon, apple
LOCAL BURRATA
eggplant, charred tomato, juniper

THE Second



CHOICE OF:
ORECCHIETTE

short rib ragout
plant based CAULIFLOWER RISOTTO
wheat berries, wild mushrooms, black garlic, hazelnuts
POUSSIN
baby carrots, brussels sprouts, stuffing, madeira

THE Desserts



chef's choice

Corey Dungan

Chef de Cuisine

*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.