

DINNER ON  
**THE Blvd**

## THE Caviar

### IMPERIAL OSSETRA

1 OZ  
-120-

### GRAND RESERVE OSSETRA

1 OZ  
-220-

## THE Appetizers

 **GRILLED SOURDOUGH**  
olive oil, garlic confit, tomato, basil  
-10-


 **CLASSIC HUMMUS**  
sumac spiced chickpeas, red onion, cilantro, pita  
-18-

**OYSTERS**  
jalapeño, ponzu soy, lime, 6 pc  
-24-

**WAGYU BEEF YAKITORI**  
scallions, sesame seeds, sweet yao gai sauce  
-20-

**HAMACHI USUZUKURI**  
yellowtail, green chili, garlic, yuzu  
-26-

**LOBSTER BISQUE**  
vanilla poached lobster, coconut cream, kaffir lime  
-20-

 **GRILLED PRAWNS**  
harissa marinade, cucumber mast-o-khiar,  
herbs, lime  
-24-

## THE Salads

 **SPICE CRUSTED EGGPLANT**  
"schnitzel", farro tabbouleh  
-22-



  **LITTLE GEM LETTUCE**  
citrus, toasted walnuts, radish, persian cucumber,  
urfa peppers  
-22-

  **KALE AND BELUGA LENTIL**  
hazelnuts, orange miso dressing  
-22-


## THE Entrees

**GARLIC SPICED CHAR-GRILLED CHICKEN**  
couscous, fried leeks  
-36-

**SEA BASS**  
broccolini, pistachio lavender, yuzu emulsion  
-34-

  **ROASTED CAULIFLOWER**  
tumeric-tahini sauce, almond streusel, pomegranate  
-29-

**SNAKE RIVER FARM BONE-IN RIB-EYE**  
broccoli parsley puree, polenta, walnut "queso"  
-56-

 **ROASTED WHOLE BRANZINO**  
char-grilled, chermoula, petite salad, bbq lime  
-42-

**SEARED SCALLOPS**  
bok choy, woon sen noodles, tom kha gai broth  
-32-

 **PORCINI CRUSTED BEEF TENDERLOIN**  
broccolini bagna cauda, cipollini agrodolce  
-49-

## THE Pastas

**LOBSTER RISOTTO**  
saffron, chives, tarragon  
-34-


 **SPINACH CHITARRA**  
brown butter, hazelnut streusel  
-26-

**CAPELLINI "CARBONARA"**  
poached egg, caviar  
-29-

## THE Sides

 **CREAMY SPINACH**  
bloomsdale spinach, parmesan  
-14-

**LOBSTER MAC AND CHEESE**  
fontina  
-20-

 **HAND ROLLED COUSCOUS**  
pomegranate  
-12-

  **HEIRLOOM CARROTS**  
garlic, parsley  
-12-

