

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
-12-


 **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
-24-

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"
-79-

 **ROASTED WHOLE BRANZINO**
char-grilled, chermoula, petite salad, bbq lime
-49-

SEARED SCALLOPS
bok choy, woon sen noodles, tom kha gai broth
-38-

 **PORCINI CRUSTED BEEF TENDERLOIN**
broccolini bagna cauda, cipollini agrodolce
-55-

THE Pastas

LOBSTER RISOTTO
saffron, chives, tarragon
-38-

 **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
-28-

 **HAND ROLLED COUSCOUS**
pomegranate
-12-

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

