

DINNER ON
|| THE Blvd ||

THE Prix Fixe
\$75 PER PERSON

THE First

CHOICE OF:

☑️🌱 LITTLE GEM LETTUCE
citrus, toasted walnuts, radish,
persian cucumber, urga peppers

WAGYU BEEF YAKITORI
scallions, sesame seeds, sweet yao gai sauce
HAMACHI USUZUKURI
yellowtail, green chili, garlic, yuzu

THE Second

CHOICE OF:

CAPPELLINI "CARBONARA"
poached egg, caivar
SEA BASS
broccolini, pistachio lavender, yuzu emulsion
GARLIC SPICED
CHAR-GRILLED CHICKEN
couscous, fried leeks

THE Desserts

seasonal offering

Restaurant Chef, Amir Nematipour Restaurant Manager, Victor Triebel
☑️ = vegetarian 🌱 = vegan 🌾 = gluten-free

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