

CHRISTMAS DAY

DECEMBER 25, 2021
11:30AM TO 9:30PM



\$125+ PER PERSON
THREE-COURSE MENU

FIRST

CHILLED PURPLE
VICHYSSEOISE SOUP

*Radish Croutons, Lavender Rose Petals,
Aged Balsamic Reduction*

-or-

WARM CALIFORNIA CROTTIN
GOAT CHEESE FRITTER

*Beet Carpaccio, Celery & Granny Smith Insalata, Piquillo
Olive Vinaigrette*

-or-

SEARED SEA SCALLOPS

*Burnt Carrot Purée, Trout Caviar, Cold Passion Fruit
Emulsion*

MAIN

DUKKAH CRUSTED
COLORADO LAMB LOIN

*Maple Heirloom Carrot, Hazelnut Dust,
Cherry Mint Jus*

-or-

RIBEYE CAP & WASABI
CRUSTED PETITE FILET

Spinach, King Mushrooms, Truffle Reduction

** Add 6 oz Grilled Lobster Tail for an additional \$25

-or-

PAN SEARED WILD
STRIPED BASS

*Dill Fennel Forbidden Rice, Braised Leeks, Kalamata
Olive Piquillo Salsa*

DESSERTS

SALTED CARAMEL & MILK
CHOCOLATE

Dulcey Semifreddo, Chocolate Sable

-or-

COCONUT PANNA COTTA

Mixed Berry Gelee, Milk Crumbs, Candied Almonds

SPARKLING & CHAMPAGNE

*Perrier-Jouët, Brut 32 / 128
Moët & Chandon, Brut Impérial 27 / 108
Moët & Chandon, Rosé 35 / 140
Dom Pérignon 80 / 320*



THE CAVIAR EXPERIENCE

*Ossetra Russian - 120 / oz
Ossetra Imperial - 220 / oz*

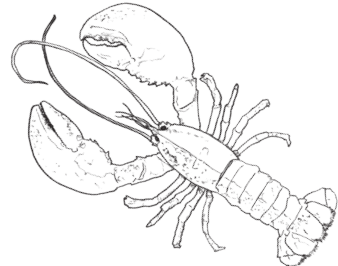
SEAFOOD

PLATTER

*2 Lobster Tails, 4 Oysters, 4 Shrimp
Served with Cocktail Sauce, Tabasco, Lime - 95*

A LA CARTE

*4 Char-Grilled Lobster Tails - 100
4 Grilled Shrimp - 12
6 Chilled Oysters - 24*



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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. Please note, a 20% gratuity is added automatically.