

NEW YEAR'S EVE

DECEMBER 31, 2021
7:00PM TO 10:00PM



\$365+ PER PERSON
FOUR-COURSE MENU

FIRST

PORCINI VELOUTÉ
*Shaved Winter Black Truffle, Brioche Croutons,
Kashk Drizzle*

-or-

JUMBO SCALLOP
CARPACCIO
*Lime Crema, Sea Asparagus, Watermelon Radish,
Caviar*

SECOND

OLIVE OIL POACHED
MAINE LOBSTER
Baby Fennel, Morel Mushroom, Zhoug

-or-

BUTTERNUT SQUASH
TORTELLACCI
*Sage Brown Butter, Confit Chestnut, Crumbled
California Blue Cheese*

THIRD

GARLIC CRUSTED
TENDERLOIN
*Creamy Fregola, Charred Squash, Brussels Sprouts,
Pomegranate Jus*

-or-

SLOW COOKED (SOUS
VIDE) BLACK BASS
*Braised Green Baby Leeks, Ginger, Chanterelles,
Sesame Kaffir Lime Emulsion*

DESSERTS

DARK CHOCOLATE BLACK
TRUFFLE SEMIFREDDO
Shaved Black Truffle, Hazelnut, Crème Fraiche

-or-

RASBERRY DELIZIA
Raspberry Mousse, Pistachio, Blood Orange

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*

A GLASS OF PERRIER JOUËT CHAMPAGNE IS INCLUDED FOR THE TOAST

SPARKLING & CHAMPAGNE

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



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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.