

CHRISTMAS EVE

DECEMBER 24, 2021
5:00PM TO 9:30PM



\$145+ PER PERSON
THREE-COURSE MENU

ENJOY LIVE MUSIC FROM
7PM TO 10:30PM

FIRST

CHESTNUT SOUP

Parmesan & Pear Salsa, Aged Balsamic Reduction

-or-

WARM CALIFORNIA CROTTIN GOAT CHEESE FRITTER

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

-or-

FOIE GRAS TORCHON

*Warm Brioche, Rhubarb & Leek Marmalade,
Salted Apple Cider Caramel*

MAIN

ROASTED COLORADO LAMB LOIN

*Maple Heirloom Carrot, Hazelnut Dust, Celery Root Purée,
Cherry Mint Jus*

-or-

RIBEYE CAP & WASABI CRUSTED PETITE FILET

Spinach, King Mushroom, Truffle Reduction
****Add 6 oz Grilled Lobster Tail for an additional \$25**

-or-

PAN SEARED WILD STRIPED BASS

*Caramelized Vidalia Soubise, Parsnip Purée, Salsify,
Lemon-Thyme Sauce*

DESSERTS

CHOCOLATE ATLAS

*Flourless Chocolate Cake, White, Dark &
Milk Chocolate*

-or-

YUZU MERINGUE PIE

*Lemon Meringue, Shortbread Crust,
Valrhona Yuzu Chocolate Curd*

SPARKLING & CHAMPAGNE

Perrier-Jouët, Brut 34 / 136

Moët & Chandon, Brut Impérial 30 / 120

Moët & Chandon, Rosé 36 / 140

Dom Pérignon 98 / 392



THE CAVIAR EXPERIENCE

Ossetra Russian - 120 / oz

Ossetra Imperial - 220 / oz

SEAFOOD

PLATTER

2 Lobster Tails, 4 Oysters, 4 Shrimp

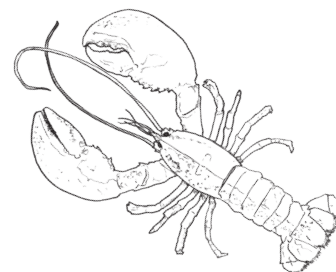
Served with Cocktail Sauce, Tabasco, Lime - 95

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.