

# NEW YEAR'S EVE

DECEMBER 31, 2021  
7:00PM TO 1:30AM



\$365+ PER PERSON  
FOUR-COURSE MENU

LIVE MUSIC: 7PM TO 11:30PM  
DJ: 11:30PM TO 1:30AM

## 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 34 / 136  
Moët & Chandon, Brut Impérial 30 / 120  
Moët & Chandon, Rosé 36 / 140  
Dom Pérignon 98 / 392*



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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.