



Thanksgiving

on

THE Blvd

NOVEMBER 25, 2021
11:30AM TO 9:30PM
\$115+ PER PERSON
THREE-COURSE MENU

ENJOY LIVE MUSIC FROM
2PM TO 10PM

FIRST

ROASTED HONEYNUT
SQUASH SOUP

Pine Nuts, Khask

-or-

ROASTED PEAR &
ARUGULA SALAD

*Crispy Prosciutto Shards, Shaved Parmigiano Reggiano,
Aged White Balsamic Emulsion*

-or-

PUMPKIN TRUFFLE TORTELLINI

Roasted Pine Nuts, Arugula Pesto, Brown Butter Sage Nage

** Add Winter Truffle Shavings for an additional \$15

MAIN

BRAISED BEEF SHORT RIBS

36 Hour Fesenjan Pomegranate Short Ribs,

Roasted Cauliflower Purée, Quinoa, Pickled Mushrooms

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

-or-

ROASTED "DIESTEL" RANCH
TURKEY ROULADE

Sage Pain Perdu, Garlic Butter Mash, Port Jus,

Cranberry Compote

-or-

MACADAMIA PAPPARDELLE &
GOAT CHEESE CROQUETTE

Gaeta Olives, Jalapeños, Porcini Mushroom Mousse

DESSERTS

APPLE PIE

Shortbread Crust, Lemon & Vanilla Pastry Cream

-or-

FROZEN CARROT CHEESECAKE

Cheesecake Mousse, Carrot Cake, Orange, Pecans

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

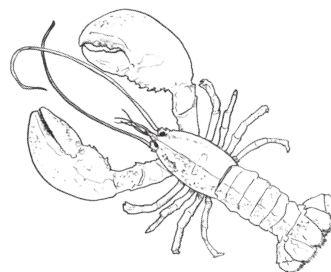
Served with Cocktail Sauce, Tabasco, Lime - 95

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.