



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 / 130
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*

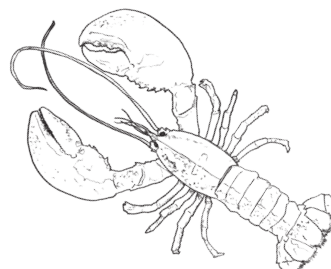
SEAFOOD

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.