

MOTHER'S DAY BRUNCH ON

THE Blvd

THE Caviar Experience

Ossetra Imperial - 135 / oz

Ossetra Grand - 245 / oz

THE Appetizers

GRILLED SOURDOUGH

olive oil, garlic confit, tomato, basil

-15-

CLASSIC HUMMUS

sumac, pomegranate seeds, toasted naan bread

-21-

WAGYU BEEF YAKITORI

scallions, sesame seeds, sweet yao gai sauce

-29-

FIG, BURRATA & PROSCIUTTO SALAD

heirloom tomatoes, arugula, pistachios, pomegranate balsamic glaze

-25-

SANTA MARIA GREENS

crispy vegetables, ranch dressing

-24-

THE Favorites

CRAB AND EGG WHITE FRITTATA

smoked cheddar, cilantro, fine beans, mustard hollandaise

-34-

BACON AND EGG SANDWICH

2 over easy eggs, chipotle aioli, brioche, fries

-25-

HAND CUT FRENCH TOAST

brioche, berries, caramel pecan crumbs, 100% maple syrup

-28-

3 EGG OMELET (CUSTOMIZED)

choice of egg whites or whole eggs, breakfast potatoes

-29-

AVOCADO TOAST

marinated tomato, persian feta, moroccan spices, parsley salsa, almond

-25-

THE Libation

LIKE MY MOTHER DOES

Grey Goose Vodka, Caramel Cold Brew, Cointreau, Nocino Liqueur

-26-

THE Entrees

SMOKED SALMON FLATBREAD

caviar, radish, dill and garlic cream cheese

-34-

CHAR-GRILLED LOBSTER

radish, petite herb mix, roasted garlic oil

-51-

JIDORI MUSTARD CHICKEN

harissa couscous, pomegranate, cilantro, cashew

-34-

BRANZINO

chermoula, fine beans, bbq lime

-38-

MUSHROOM CRUSTED SALMON

garlic beans, lemon butter cream sauce

-36-

LOBSTER RISOTTO

saffron, chives, tarragon

-40-

SPINACH CHITARRA

brown butter, hazelnut streusel

-31-

RIGATONI BOLOGNESE

braised beef short ribs, aged parmesan, italian basil

-35-

ROASTED CAULIFLOWER

tumeric-tahini sauce, almond streusel, pomegranate

-34-

THE 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 or Chilled Shrimp - 16

6 Chilled Oysters - 24

THE Dessert

PEARL

crème fraiche panna cotta, lemon, blackberries, almonds

-14-

ROSE

itakuja 55% dark chocolate semifreddo, red berries, rose petals

-14-

Special thanks to

MIKIMOTO

for providing a complimentary parting gift for all moms joining us on Saturday, May 7 & Sunday, May 8 for Mother's Day brunch

@THEBlvdBW #THEBlvdBW

Hunter Kenley, Restaurant Chef Riccardo Menicucci, Executive Pastry Chef



= 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.

