

# B O U L E V A R D

kitchen & oyster bar

## CHRISTMAS DINNER 2024

\$135 PER PERSON

CHOICE OF ONE ITEM PER COURSE

### FIRST

#### **BLVD chilled shellfish platter - for the table**

chilled honey mussels, pacific white prawns, west coast oysters  
hamachi , jumbo crab claws, mussel escabèche

*add 10g of caviar to your oysters | +40*

### SECOND

#### **squash soup**

prawn tortellini

#### **beet & burrata salad**

grilled treviso, spiced candied walnut  
orange, beet meringue

#### **brant lake wagyu beef carpaccio**

soy-lime vinaigrette, herb emulsion, pickled shiitake  
crispy shallot, garlic, seasoned rice paper

#### **baked oysters**

creamed spinach, garlic bread crumb  
wild oregano

#### **spaghetti a la chitarra**

*add 1g white truffle from alba | +20*  
64 degree egg, brown butter parmesan emulsion

#### **foie gras terrine**

quince mostarda, granny smith apple, brioche toast  
almond tuile

### MAIN

#### **charcoal grilled sablefish**

soy-sake glaze, local bull kelp, radish  
roasted king oyster mushroom, bone broth emulsion

#### **lobster gnocchi**

lobster mushroom, prawn bisque sauce

#### **housemade cavatelli**

*add pacific prawns | +16*  
roasted wild mushrooms, sweet onion soubise  
pecorino romano

#### **roasted fraser valley turkey**

chestnut apple brioche stuffing, pomme purée  
roasted fall vegetables, madeira & giblet gravy  
cranberry chutney

#### **slow cooked lumina lamb shank**

ancient grain 'risotto', charred cabbage  
natural jus

#### **prime rib**

*add foie gras | +26*  
yorkshire pudding, creamed spinach, horseradish  
red wine jus

#### **A5 miyazaki prefecture wagyu**

4oz striploin  
*supplement | +60*

EXECUTIVE CHEF ROGER MA

EXECUTIVE PASTRY CHEF KENTA TAKAHASHI

Vancouver Coastal Health advises: "The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination"



# BOULEVARD

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## DESSERT

### **hazelnut chocolate mousse**

hazelnut crunch, banana cream  
rum raisin

### **bûche de Noël**

mascarpone mousse, shortbread crumble  
strawberry & cranberry compote

### **spiced pear pavlova**

poached pear, spiced pumpkin, meringue, chai tea ice cream

## RAW BAR

### **oysters | MP**

shallot mignonette, cocktail sauce  
thai chili espuma

### **caviar service - chef roger ma reserve**

traditional garnish, buckwheat blini, chopped egg  
chives, crème fraiche, shallot, capers

*classic ossetra 30g | 145*

*kaluga premium 30g | 155*

*golden imperial 30g | 165*

**one pound of poached & chilled lobster | 65**

## SIDES

### **roasted brussels sprouts | 15**

tiroler bacon, sherry and maple gastrique

### **truffle fries | 15**

truffle salsa, parmesan, chives

### **spinach gratin | 16**

garlic spinach purée, wild oregano  
bread crumbs

### **charred broccolini | 16**

lemon, parmesan, calabrian chili

### **cornbread | 8**

cornbread muffins with salted butter

### **pomme dauphine | 15**

choux pastry, potato, truffle aioli

### **seared foie gras | 26**

### **1g white truffle | 20**

### **1g black truffle | 12**

### **house sourdough | 15**

served with whipped truffle cream, aged balsamic, sicilian olive oil

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