

Boulevard

B I S T R O

WHERE THE PASSION FOR GREAT FOOD & FINE WINES COLLIDE

SHARE PLATES

- FRESH OYSTERS**, House Made Cocktail Sauce, Green Onions, Lemons 18
- CALIFORNIA OLIVES**, Mix of Brine Cured Olives, Roasted Red Peppers, Garlic, Feta Cheese, Olive Oil, Grilled Bread 10
- DEVILED EGGS**, Black Truffle, Frisee, House Picklings, Green Onion 10
- CRISPY BRUSSELS**, Red Pepper Aioli 10
- SMOKED SALMON RILLETTE**, Capers, Mustard, House Pickles, Crostini 14
- SAUTÉED MUSSELS**, Onion, Tomato, Garlic, White Wine Reduction, Shoestring Fries 14
- GRILLED BONE MARROW**, Chopped Parsley and Caper Salad, Sauce Demi-Glace, Grilled Toast 18

SALADS

- BABY LETTUCE SALAD**, Persimmons, Radish, Feta Cheese, Champagne Vinaigrette 10
- WEDGE SALAD**, Roma Tomatoes, Blue Cheese, Bacon, Buttermilk Dressing, Green Onions 11
- BRAISED BEET SALAD**, Oranges, Frisee, Fresh Herbs, Citrus Crème Fraiche 10

LARGE PLATES

- SEARED SALMON**, Risotto, Roasted Butternut Squash, Sautéed Chanterelle Mushrooms and Fava Beans, Crème Fraiche 24
- ROASTED WALU**, Hawaiian Walu, Seared Shrimp, Roasted Potatoes, Sautéed Brussels Sprouts, Chimichurri, Black Garlic Oil 26
- DUCK CONFIT**, House Cured Pork Belly, Sautéed Marble Potatoes, Summer Cassoulet 26
- LAMB SHANK**, Wine Braised Foreshank, Mashed Yukon Potatoes, Brussels Sprouts, Braising Jus 26
- CHICKEN BREAST**, Parmesan Crusted Chicken, Mashed Potatoes, Asparagus, Sautéed Mushrooms, Truffle Cream Sauce 22
- GRILLED FILET MIGNON**, Mashed Potatoes, Grilled Asparagus, Sauce Au Poivre 38