

Boulevard

B I S T R O

WHERE THE PASSION FOR GREAT FOOD & FINE WINES COLLIDE

SHARE PLATES

- HALF DOZEN OYSTERS***, Mignonette, Lemon 27
- WHITE ALBACORE TUNA CRUDO***, Pickled Scallions,
Sliced Asparagus, Diced Red Pepper, Lime Ponzu 16
- DEVEILED EGGS***, Bacon, House Pickling's 12
- SMOKED TROUT RILLETES**, Dijonnaise, House Pickling's,
Salt Crackers 14
- CRISPY BRUSSELS SPROUTS***, Rosemary Aioli 12
- SAUTEED MUSHROOMS***, Fresh Egg Yolk, Shallots, Garlic,
Sherry Vinaigrette, Fresh Herbs 16
- ESCARGOT**, Wild Escargot, Parsley Garlic Butter, Bread Crumb 16
- GRILLED BONE MARROW**, Parsley Caper Salad, Demi-Glace,
Grilled Toast 24

SALADS

- PEAR SALAD**, Red Anjou Pears, Red Leaf Lettuce, Almonds,
Feta Cheese, Thyme Vinaigrette 15
- BEET SALAD**, Red and Yellow Beets, Belgian Endive, Pistachio
Burrata Cheese, Rosemary Vinaigrette 15
- WEDGE SALAD***, Cherry Tomatoes, Green Onion, Blue Cheese
Crumbles, Bacon, Buttermilk Dressing 15

LARGE PLATES

- PAN SEARED SALMON**, Sun Choke, Cherry Tomatoes,
Green Beans, Lemon Caper Sauce 36
- PAN SEARED HALIBUT**, Saffron Risotto, Green Peas, Mushrooms,
Herb Oil 42
- CHICKEN BREAST**, Polenta Cake, Succotash, Pork Belly Lardons,
Romanesco, Sundried Tomato and Almond Gremolata 36
- BRAISED LAMB SHANK**, Red wine Glaze, Carrots, Celery,
Onions, Barley, Lamb Jus 38
- FILET MIGNON**, Green Beans, Mashed Yukon Potatoes,
Alba Mushrooms, Demi-Glace 60

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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Chef de Cuisine Juliano Santiago