

# Boulevard

B I S T R O

WHERE THE PASSION FOR GREAT FOOD & FINE WINES COLLIDE

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## SHARE PLATES

- HALF DOZEN OYSTERS\***, Mignonette, Lemon 27
- WARM ROASTED BEETS**, Red Beets, Goat Cheese, Herbs 14
- SMOKED TROUT DEVILED EGGS\***, House Pickling's 14
- CRISPY BRUSSELS SPROUTS\***, Rosemary Aioli 12
- ESCARGOT\***, Wild Burgundy Escargot, Garlic Herb Butter,  
Breadcrumbs 16
- GRILLED BONE MARROW**, Parsley Caper Salad, Demi-Glace,  
Grilled Toast 24
- WHITE STURGEON CAVIAR**, 1 oz, Crème Fraiche, Crackers 85

## SALADS

- BLACKBERRY SALAD**, Waterman Farm Blackberries, Red Leaf  
Lettuce, Almonds, Feta Cheese, Thyme Vinaigrette 15
- HEIRLOOM TOMATO & PEACH SALAD**, Heirloom Tomatoes,  
White Peaches, Basil, Ricotta, Thyme Vinaigrette 15
- WEDGE SALAD\***, Cherry Tomatoes, Green Onion, Bleu Cheese  
Crumbles, Bacon, Buttermilk Dressing 15

## LARGE PLATES

- PAN SEARED SALMON**, Sauteed Spaetzle, Cherry Tomatoes,  
Zucchini, Herbs, Lemon Caper Sauce 36
- GRILLED MAHI MAHI**, Roasted Parsnips, Grilled Broccolini,  
Charred Pineapple Beurre Blanc Sauce 36
- DUCK CONFIT**, Pork Belly, Vegetable Hash, Fresh Herbs,  
Blackberry BBQ Sauce 38
- BRAISED SHORT RIBS**, Carrots, Horseradish Mashed Potatoes,  
Caramelized Onion Madeira Sauce 38
- FILET MIGNON**, Grilled Broccolini, Mashed Yukon Potatoes,  
Demi-Glace 60

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

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*Chef de Cuisine Juliano Santiago*