

# 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 DEVEILED EGGS\***, House Pickling's 14
- SHISHITO PEPPERS\***, Rosemary Aioli 12
- ESCARGOT\***, Wild Burgundy Escargot, Garlic Herb Butter,  
Breadcrumbs 16
- SAUSAGE BOARD**, House Made Pork Sausage, Pickling's,  
Dijonnaise, Grilled Toast 18
- GRILLED BONE MARROW**, Parsley Caper Salad, Demi-Glace,  
Grilled Toast 24

## SALADS

- CEASER SALAD**, White Anchovies, Little Gem Lettuce,  
Parmesan Cheese, Brioche Croutons 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
- MUSSELS AND FRITES**, Shallots, Garlic, Red Pepper, Sausage,  
White Wine Sauce, Pomme Frites, Pepper Aioli 32
- DUCK CONFIT**, Pork Belly, Vegetable Hash, Fresh Herbs,  
Hyperlocal Fig BBQ Sauce 38
- BEEF BOURGUIGNON**, 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*