Boulevard
BISTRO

WHERE THE PASSION FOR GREAT FOOD & FINE WINES COLLIDE

SHARE PLATES

HALF DOZEN OYSTERS*, Pineapple Mignonette, Lemon 27

DEVILED EGGS*, Bacon, House Pickling's 14

CRISPY BRUSSEL SPROUTS*, Lemon Aioli 12

ROASTED BRIE CHEESE, Kumquat Marmalade, Frisee Salad, Pickling's, Grilled Toast 18

STEAK TARTARE*, Capers, Shallots, Worcestershire Vinaigrette, Fresh Egg Yolk, Parmesan Cheese, Chips 18

GRILLED BONE MARROW, Parsley Caper Salad, Demi-Glace, Grilled Toast 24

BISTRO CAVIAR SERVICE, Crème Fraiche, Crackers

SMOKED SALMON	GOLDEN TROUT	WHITE STURGEON
1OZ 22	1OZ 28	1OZ 85

SALADS

PERSIMMON SALAD, Pomegranate, Cashews, Mixed Greens, Red Onion, Feta Cheese, Miso Honey Vinaigrette 15

BEET SALAD, Orange Segments, Toasted Pecans, Endive, Frisee, Goat Cheese, Orange Honey Vinaigrette 15

WEDGE SALAD* Cherry Tomatoes, Green Onion, Bacon, Bleu Cheese Crumbles, Buttermilk Dressing 15

LARGE PLATES

PAN SEARED SALMON, Roasted Cauliflower Puree, Braised Leeks, Potatoes, Mustard Cream Reduction, Pecan Gremolata 38

MAHI MAHI, Honey Nut Squash Puree, Honey Nut Squash, Apple, Spinach, Cider Beurre Blanc, Fried Sage Crumble 46

DUCK CONFIT, White Bean Cassoulet, Sausage, Bacon, Carrots, Onions, Celery, 38

BEEF BOURGUIGNON, Creamy Polenta. Mushrooms, Onions, Carrots, Peppercorn Sauce, Horseradish Crema 48

FILET MIGNON, Mashed Yukon Potatoes, Grilled Broccolini, Demi-Glace 70

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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