

## Christmas Eve 2022 "Feast of The Seven Fishes"

### family style hors d'oeuvre

halibut & shrimp ceviche | avocado | beets | orange & grapefruit  
 lump crab cakes | fine herb butter  
 crispy calamari | ancho chili aioli | spicy marinara  
 laluca | prosecco | italy

### first course

cold water lobster ravioli  
 king mushrooms | porcini mousse | lobster truffle froth  
 joel gott | chardonnay | north coast  
 seared day boat scallops  
 green lentil daube | apple smoked bacon | celery root puree  
 sokol blosser | evolution | oregon

### second course

monkfish saltimbocca  
 risotto | kalamata olives & capers | saffron mussel broth  
 angelina | reserve pinot noir | california  
 sauteed black seabass  
 clams & chorizo "paella" rice | asparagus | roasted tomato  
 the arsonist | red blend | california

### dessert

dark chocolate mousse tort  
 olive oil cake | caramel sauce | sea salt | hazelnut gelato  
 taylor | fine tawny port | Portugal  
 NY goat cheese cake  
 cranberry & orange compote | pistachio gelato  
 franco amoroso | moscato d'asti | Italy

pre fixe 82 with wine 120

### chilled seafood plates

#### oysters on the half shell

½ dozen 18 | dozen 32  
 bluepoint (east) | sweet petite (east) | malpeque (east)

#### littleneck clams on the half shell

½ dozen 9 | dozen 16

#### yellow fin tuna poke

avocado | orange and ruby red grapefruit | ponzu sauce 16

#### boulevard seafood salad

calamari | shrimp | octopus | caper & olive vinaigrette 18

#### coldwater lobster salad

avocado | melon salsa | mango emulsion 19

#### jumbo lump crab "cannelloni"

charred golden pineapple | sriracha | citrus vinaigrette 21

#### boulevard chilled seafood platter

oysters (4) | clams (4) | shrimp cocktail (4)  
 tuna poke | lump crab salad | lobster salad 75

### appetizers

#### shrimp corn chowder

turnips | apple smoke bacon | potato 13

#### wild mushroom ravioli

red wine braised lamb shank ragout | parmesan gremolata  
 king oyster mushroom | truffle mascarpone froth 16

#### angus beef tenderloin tartar

egg yolk confit | ginger | sweet onion | avocado | nori  
 ponzu chili aioli | spanish chips 15

#### baby arugula salad

grilled pear | prosciutto di san danielle | balsamic vinaigrette 14

#### belgian endive & beet salad

danish blue cheese | granny smith apple | mustard vinaigrette 14

#### artisanal cheese plate

manchego | ricotta salatta | danish blue | irish cheddar  
 triple cream brie | served with fig and ginger chutney  
 choice of three 14 all five 19

### entrees

#### horseradish crusted faroe island salmon

asparagus & mushroom risotto | confit tomato 29

#### boulevard seafood risotto

day boat scallops | shrimp | lobster | saffron risotto 38

#### bell & evans roast chicken

chive mashed potato | pearl onions | crispy parsley 28

#### roasted long island duck breast

sweet potato puree | almond kale | cherry gastrique 36

#### certified angus filet mignon with danish blue cheese

rosti potato | baby carrots | asparagus | bordelaise sauce 52

### butcher block steaks from the wood grill

all steaks basted with a garlic herb butter | includes choice of one side and a sauce

prime new york strip, 14oz 56

32 day aged ribeye, 16oz 59

porterhouse for two, 38oz 118

#### sauces

bordeaux

bearnaise

boulevard steak sauce

#### enhancements

butter poached lobster 17

ancho chili grilled shrimp 12

wild mushrooms 11

### sides (9 each)

chive mashed potatoes  
 loaded fingerling potatoes  
 mac & cheese

parmesan polenta  
 french fries  
 asparagus

pistachio green beans  
 sauteed spinach  
 sauteed broccoli rabe