

## Happy Thanksgiving Day 2020

family style **appetizers** with your choice of entree

**sautéed lump crab cakes**

caper citrus butter | fine herbs

**tuscan meatballs**

basil pesto | romesco sauce | grana padano

**kale & endive salad**

grapes | dried cranberries | pecorino | maple citrus dressing

**pumpkin ravioli**

wild mushrooms | pistachios | sage | mascarpone

**fritto misto**

calamari | shrimp | scallops | zucchini | caper lemon aioli

**entrees**

**roast organic maple cured turkey**

wild mushroom stuffing | sweet potato | potato purée

pistachio green beans | honey glazed baby carrots

cranberry chutney | natural turkey jus

**almond crusted atlantic cod**

littleneck clams | garlic potato puree | roast tomato broth

**rigatoni bolognese**

veal & beef ragout | ricotta cheese

**dessert**

choice of **apple pie** | **pumpkin pie** | **sweet potato cheese cake**

### Prix Fix 48 per person

#### chilled seafood plates

**oysters on the half shell**

½ dozen 18 | dozen 32

bluepoint (east) | sweet petite (east) | kumamoto (west)

**littleneck clams on the half shell**

½ dozen 9 | dozen 16

**yellow fin tuna poke**

avocado | orange and ruby red grapefruit | ponzu sauce 15

**halibut and shrimp ceviche**

grapefruit and orange | citrus juices | sweet onion 14

**coldwater lobster salad**

avocado | melon salsa | mango emulsion 18

**jumbo lump crab "cannelloni"**

charred golden pineapple | sriracha | citrus vinaigrette 15

**seafood platter for two or more**

oysters (4) | clams (4) | shrimp cocktail (4) | tuna poke

ceviche | lobster salad 65

#### appetizers

**shrimp corn chowder**

turnips | apple smoke bacon | potto 12

**butternut bisque**

allspice | greek yogurt | vanilla oil 9

**angus beef tenderloin tartar**

egg yolk confit | ginger | chiles | ponzu chili aioli 14

**seared day boat scallops**

bacon lardons | lentil daube | celery root puree 16

**baby arugula salad**

figs | prosciutto di san daniele | balsamic vinaigrette 14

**belgian endive & beet salad**

danish blue cheese | granny smith apple | mustard vinaigrette 12

**artisanal cheese plate**

humboldt fog | aged provolone | idiazabel | smoked cheddar

moody blue | served with fig and ginger chutney

choice of **three** 13 **all five** 18

#### entrees

**grilled chermoula faroe island salmon**

fingerling potatoes | roasted golden beet puree

spinach | whole grain mustard 28

**boulevard seafood risotto**

day boat scallops | shrimp | lobster

saffron risotto | truffle froth 34

**roasted long island duck breast**

sweet potato puree | duck confit & braised kale

port wine fig reduction 29

**roasted pistachio mustard crust colorado lamb chops**

asparagus | goat cheese potato puree | red wine reduction 42

#### 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** 39

**32 day aged ribeye, 16oz** 42

**angus filet mignon, 8oz** 36

**porterhouse for two, 38oz** 110

**sauces**

bordelaise

bearnaise

blvd house steak sauce

brandy green peppercorn

**enhancements**

butter poached lobster 16

ancho chili grilled shrimp 10

seared foie gras 21

wild mushrooms 9

**sides (8 each)**

chive mashed potatoes

wild mushroom stuffing

mac & cheese

sweet potato puree

french fries

asparagus

pistachio green beans

sauteed spinach

honey glazed carrots