

Happy Thanksgiving Day 2023

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 | 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 halibut

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 59 per person

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

coldwater lobster salad

avocado | melon salsa | mango emulsion 20

jumbo lump crab & avocado "cannelloni"

charred golden pineapple | sriracha | citrus vinaigrette 21

seafood platter for two or more

oysters (4) | clams (4) | shrimp cocktail (4) | tuna poke
ceviche | lobster salad 85

appetizers

shrimp corn chowder

turnips | apple smoke bacon | potato 13

butternut bisque

allspice | greek yogurt | vanilla oil 11

angus beef tenderloin tartar

egg yolk confit | ginger | chiles | ponzu chili aioli 15

seared day boat scallops

vegetable ratatouille | roasted tomato froth 19

baby arugula salad

figs | prosciutto di san danielle | balsamic vinaigrette 14

belgian endive & beet salad

danish blue cheese | granny smith apple | mustard vinaigrette 14

artisanal cheese plate

manchego | pecorino romano | moody blue | smoked 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 | mascarpone froth 29

boulevard seafood risotto

day boat scallops | shrimp | lobster

saffron risotto | truffle froth 38

braised free-range lamb shank

mushroom risotto | spinach | gremolata 45

roasted long island duck breast

confit leg boudin ball | artichoke

spinach | fig gastrique 36

roast organic maple cured turkey

wild mushroom stuffing | sweet potato | potato purée

pistachio green beans | honey glazed baby carrots

cranberry chutney | natural turkey jus 36

butcher block steaks from the wood grill

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

filet mignon, 12oz 59

prime new york strip, 14oz 60

32 day aged ribeye, 16oz 62

porterhouse for two, 38oz 125

sauces

bordelaise

bearnaise

blvd house steak sauce

brandy green peppercorn

enhancements

7oz warm water lobster tail 24

ancho chili grilled shrimp 16

danish blue cheese crust 6

wild mushrooms 12

sides (9 each)

chive mashed potatoes

wild mushroom stuffing

mac & cheese

sweet potato puree

french fries

asparagus

pistachio green beans

sautéed spinach

honey glazed carrots