

# B O U L E V A R D

kitchen & oyster bar

## MOTHER'S DAY BRUNCH

3 COURSE \$59

### APPETIZER

#### **sawmill bay oysters**

classic mignonette, fresh horseradish, lemon

#### **beef carpaccio**

snake river farm wagyu, smoked mayo, young lettuce, parmesan crackling

#### **albacore tuna**

provencale garniture, soft boiled eggs, nicoise olives

#### **asparagus salad**

burrata cheese, poached egg, pickled mustard seed, white balsamic

#### **sweet green pea soup**

whipped crème fraîche, prosciutto grilled cheese

#### **clam chowder**

smoked black cod, sawmill bay clams, potatoes, leeks, dill, fennel pollen

#### **blvd smoked 'balik' style salmon**

quails egg, brioche, parsley puree, capers and onion

### MAIN COURSE

#### **traditional eggs benedict**

back bacon, brown butter hollandaise sauce

#### **eggs florentine**

spinach, pine nuts, brown butter hollandaise sauce

#### **nutella stuffed french toast**

brioche, toasted hazelnut, vanilla crème chantilly

#### **'KFC' rice bowl**

korean fried chicken, kimchi, sunny side up egg, pickled vegetables, fried rice, spicy chili paste

#### **fish & chips**

local brill sole, beer batter, tartar sauce, marinated cucumber and dill salad, kennebec potato fries

#### **slow cooked halibut**

meyer lemon crust, fava beans, radish, roasted maitake mushrooms

#### **roasted porchetta**

crispy pork crackling, fingerling potatoes, shaved young fennel salad, sherry jus

#### **spaghetti alle vongole**

sawmill bay clams, basil, fresno chile, d.o.p. san marsano tomato

#### **grilled prime new york**

potato and ramps purée, balsamic onions, bone marrow jus, sauce béarnaise

### DESSERT

#### **mother's tart**

sweet ricotta, muscovado crumble, spiced tea ice cream

#### **chocolate torte**

brownie sponge, mousse