

FINGER FOOD

- Ibérico Paleta**,
tomato fondue, seeded cracker 24
- Brandade Croquettes**,
kombu remoulade 12
- Charred Shishito Peppers**,
smoked herring aioli 11

FROM THE COLD KITCHEN

- Oysters**, meyer lemon gelée,
golden balsamic mignonette 18
- Hamachi**, plum sauce, fresh plums,
pickled red onion 16
- Tuna**, yuzu, fresno chilies,
crispy shallots 17

ON A SOURDOUGH "SHINGLE"

- Whipped Avocado**, baby arugula,
cucumber, parmesan, seeds 14
- Heirloom Tomato**, burrata, basil seeds,
pickled shallots 16
- Steak Tartare**, bone marrow butter,
Sriracha aioli 18

Divide & Conquer

SALADS

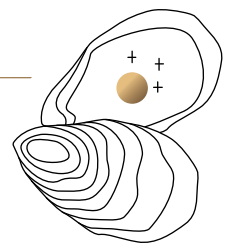
- Baby Greens**, summer vegetables, whipped herb feta, verjus vinaigrette 12
- Caesar**, parmesan dressing, house croutons 13
- Grains**, wilted greens, goat cheese, marcona almonds 15

VEGETABLES

- Sweet Corn**, king and dungeness crab, charred scallions, parmesan 18
- Roasted Carrots**, carrot top pesto, coriander yogurt, seeds 13
- Brussels Sprouts**, guanciale, roasted red pepper coulis, guanciale aioli 14

HOUSEMADE PASTAS

- Ravioli**, wild mushrooms, summer vegetables 18
- Cacio e Pepe**, parmesan, black pepper 16
- Pappardelle**, oxtail ragu, swiss chard 21



Seafood Tower — 135

lobster, king crab, jumbo shrimp, oysters

Caviar Service

- Sasanian Classic Russian Osetra — 95
- Sasanian Imperial Osetra — 135
- Iranian Pearl Asetra 000 — 220



Bone-in Ribeye — 89

Pat LaFrieda's 22 oz, Dry-Aged Bone-In Prime Ribeye, bone marrow butter, hen of the woods, pommes paillasson

Whole Roasted Fish — MP

sweet corn succotash, Carolina Gold rice pilaf

SEAFOOD

- Shrimp Cocktail**, horseradish panna cotta, spicy tomato gastrique, lemon confit . . . 21
- Octopus**, shaved vegetables, black hummus, herbal vinaigrette 19
- Dayboat Scallops**, white corn soufflé, bacon onion jam, popcorn shoots 28

MEAT & POULTRY

- BLVD Patty Melts**, swiss cheese, black pepper aioli, pickled red onion, house chips . . . 18
- "Chicken a la King" Pot Pies**, hen of the woods, petit pois 16
- Pork Belly**, sprouted beans, kimchi, blueberry, soy-bacon vinaigrette 26
- Filet Mignon Tournedos Rossini**, foie gras, truffles, brioche 62

Flying Solo (or not)

- Striped Bass**, miso glaze, braised bok choy, dashi broth 32
- Organic Chicken**, herb spätzle, oyster mushrooms, cashews, Hunter's Sauce 26
- Lamb Chops**, roasted baby potatoes, blistered cherry tomatoes, lamb jus 34
- "Minute Steak" & Potatoes**, chimichurri, charred scallions 30
- BLVD Burger De Luxe**, white cheddar cheese, pickles, house dressing, fries 18