

# Mother's Day

BRUNCH MENU | \$55 PER PERSON

## FOR THE TABLE

Beignets | Almond Croissant | Crispy Bacon

Cheesy Creamed Potatoes | House Yogurt & Granola Parfait

## CHOOSE THREE

(served family style)

### Baby Greens

artisan lettuce, escabeche, herbs, kombucha vinaigrette

### Cured Salmon Toast

pickled beet, arugula, house yogurt, dill

### Pain Perdu

housemade brioche french toast, rum custard, fresh berries, crème anglaise

### Sourdough Johnny Cakes

blueberry sauce, local honey

### Oeufs En Meurette

red wine poached eggs, chorizo, roasted red peppers, baby arugula

### Croque Madame

black forest ham, gruyere, truffle mornay, quail egg

### BLVD Burger De Luxe

cheddar cheese, pickles, house dressing, sunny side egg, fries

### Fried Chicken & Waffles (+\$3pp)

buttermilk fried chicken & housemade belgian waffles

### Steak & Eggs (+\$5pp)

8oz New York strip, french onion potato, sunny side egg

## Luxe Upgrades

### Oysters | 18

1/2 dozen, chef's selection,  
golden balsamic mignonette

### Seafood Tower | 145

lobster, king crab,  
jumbo shrimp, oysters

### 22oz Bone-in Ribeye | 66

21-Day Dry-Aged,  
Creekstone Farm's USA Certified  
Black Angus Beef

### Petrossian Caviar Service

Daurenki | 95  
Tsar Imperial Baika | 165  
Special Reserve Shassetra | 220

Please be advised that consuming raw or undercooked food may increase your risk of foodborne illness. Prices are for food only and do not include taxes or gratuity. A 20% service charge will automatically be applied to parties of 6 or more.