

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

sautéed spinach

honey glazed carrots