

BoulevardFive72

Happy Valentine's 2023

amuse bouche

yellow fin tuna carpaccio roll

kani salad | cucumber | nori | citrus soy dressing

laluca | prosecco | italy

first course

sautéed day boat scallops

green lentil daube | apple smoked bacon | celery root purée

sokol blosser | evolution | oregon

sautéed lump crab cake

corn & leeks fondue | avocado mousse | sirachas tartar sauce

the crossings | sauvignon blanc | malborough

spinach ricotta ravioli & lamb shank ragout

wild mushrooms | gremolata | mascarpone

ruffino | chianti | italy

second course

sautéed east coast halibut

little neck clam risotto | confit tomato | lemon basil pesto

joel gott | chardonnay | north coast

roasted berkshire pork chop

shrimp & chorizo cassoulet | roast garlic spinach | shitake marsala sauce

angeline | pinot noir | sonoma county

pan seared butter basted prime strip loin

lobster tortellini | parsnip mousse | horseradish duxelles | red wine reduction

aquinas | cabernet sauvignon | north coast

dessert for two

dark chocolate mousse torte & vanilla cheese cake

fresh berry compote | biscotti praline | raspberry sorbet & vanilla gelato

taylor | fine tawny | portugal

prix fixe 95

with wine 130

boulevard chilled seafood

oysters on the half shell

½ dozen 18 | dozen 32

bluepoint | sweet petite | malpeque

littleneck clams on the half shell

½ dozen 9 | dozen 16

faroe island salmon poke

beets | sweet onion | cucumber | sriracha aioli 16

jumbo lump crab "cannelloni"

charred golden pineapple | sriracha chili

citrus vinaigrette 21

halibut & shrimp ceviche

avocado | chilis | sweet onion | citrus juices 19

yellow fin tuna poke

avocado | citrus | sesame | nori | soy sauce 16

boulevard seafood platter for two

oysters (4) | clams (4) | jumbo shrimp cocktail (4) | yellow fin tuna poke

halibut & shrimp ceviche | cold water lobster salad 85

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appetizers

shrimp corn chowder

apple smoked bacon | celery root | turnips 13

angus beef tenderloin tartar

egg yolk confit | ginger | sweet onion | avocado | ponzu chili aioli 15

baby arugula salad

figs | prosciutto di san danielle | balsamic vinaigrette 14

belgian endive & beet salad

danish blue cheese | granny smith apple | anju pears | mustard vinaigrette 14

artisanal cheese plate

artigiano | pecorino | triple cream brie | irish cheddar | danish blue
served with fig and ginger chutney choice of three 14 all five 19

entrees

grilled "chermoula" organic salmon

fingerling potatoes | roasted beets | spinach | whole grain mustard 29

boulevard seafood risotto

maine lobster | day boat scallops | shrimp | truffle lobster froth 39

parpadelle & pulled braised short ribs

shiitake & portobello mushrooms | oregano | roasted tomato | mascarpone 27

roasted long island duck breast

sweet potato puree | almonds & braised kale | black cherry gastrique 36

bell & evans roast half chicken

chive mashed potato | pearl onions | crispy parsley | balsamic jus 28

butcher block steaks from the wood grill

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

steaks

angus 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 steak sauce

enhancements

7oz lobster tail 24
ancho chili grilled shrimp 12
wild mushrooms 11

sides 8 each

chives mashed potatoes
loaded fingerling potatoes
mac & cheese

parmesan polenta
french fries
asparagus

pistachio green beans
sauteed spinach
sauteed broccoli rabe

