

Boulevard
B I S T R O

Dinner

Crab Cakes

Fried Crab Cakes with a Mango Salsa, Napa Cabbage Slaw and Micro Greens 6/11

Roasted Bone Marrow

Oven Roasted Marrow with Sauce Bordelaise and Crostini \$8

Risotto Fritters

Risotto and Basil Fritters Stuffed with Mozzarella Cheese \$8

Veal Sweetbreads

Sautéed Veal Sweetbreads with Shiitake Mushrooms and Red Wine Thyme Sauce \$9

Iceberg Wedge

*Baby Iceberg Wedge, Chopped Roma Tomatoes,
Blue Cheese, Pepper Cured Bacon and a Buttermilk Dressing \$8*

Panzanella Salad

*Little Gem Lettuce, Croutons, Heirloom Cherry Tomatoes and
Salami Tossed with a Creamy Red Wine Vinaigrette \$7*



Rack of Lamb

Oven Roasted Lamb Rack with Mushroom Scallion Risotto and Summer Green Beans \$24

Stuffed Chicken Breast

Chicken Breast Stuffed with Fresh Mozzarella, Basil, Roasted Red Peppers Served with Pesto Mashed Potatoes, Grilled Asparagus and Morel Mushrooms \$16

Salmon & Ratatouille

Grilled Salmon with Baby Squash, Heirloom Tomatoes, Roasted Peppers and Wild Mushrooms together with Olive Oil, Garlic and Herbs \$18

Mushroom Risotto

Creamy Arborio Rice Risotto with Shiitake, Button, and Oyster Mushrooms finished with Parmesan and Goat Cheese \$16

Pork Tenderloin

Grilled Pork Tenderloin with Yukon Potatoes and a Cabernet Reduction \$19

Braised Lamb Shank

Braised Lamb Shank atop Mashed Yukons with Spring Root Vegetables \$18

