

Mother's Day 2026

- \$55 PER PERSON -

FIRST COURSE

for the table

Bar Tutto Pastries

hazelnut croissant, cherry almond danish

SECOND COURSE

for the table

Avocado Toast

chili lime vinaigrette, farm peas, radish

Yogurt Parfait

farm berries, granola

THIRD COURSE

your choice of

BLVD Breakfast

two eggs, choice of meat, breakfast potatoes, toast

Steak Hash

spring onion sofrito, roasted mushrooms, mortar aioli

Omelette

ramps, roasted mushroom, mozzarella

BLT

garlic aioli, Nueskes bacon, brioche bun

Italian Omelette

prosciutto, parmesan fonduta, balsamic

Steak Sandwich

cheddar au poivre, pickled shallot, shoe string fries

BLVD French Toast

cocoa nib anglaise, strawberries

Spicy Chicken Sandwich

chili oil, ranch, dill pickles

Luxe Upgrades

6 Oysters* | 26

golden balsamic mignonette, house cocktail sauce

Seafood Tower*

lobster, snow crab claws, jumbo shrimp, oysters*

Half Tower | 115

Full Tower | 230

Caviar Service*

proudly serving Rare Tea Cellar Caviar

Golden Kaluga | 95

Reserve White Sturgeon | 145

Emperors Osetra | 195

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. To help offset the rising operational costs affecting the restaurant industry (food, beverage, labor, benefits, supplies), a 4% surcharge will be added to each check. We do this in lieu of increased menu prices. A 20% service charge will also automatically be applied.