

BOULEVARD TAVERN

Restaurant Week Three Course Dinner Menu

First Course

Watermelon Salad

Feta Cheese, Balsamic Glaze & Hot House Greens

Carrot & Ginger Soup

Chive Crème Fraiche

Summer Corn Agnolotti

Wild Mushrooms, Red Wine Sauce

Second Course

Creamy Chicken Pot Pie

Slow Smoked Chicken with Roasted Vegetables, Crispy Pastry,
Fried Parsley & Chicken Jus

Wild Mushroom Mussels

Half Pot, Apple-Wood Smoked Bacon, Truffle Cream & Frites
with Aioli Trio

Pan Seared Atlantic Salmon

Grilled Summer Squash, Corn Pudding & Chive Buerre Blanc

Third Course

New York Cheesecake

Blueberry Red Wine Sauce

Warm Chocolate Cake

Strawberry Coulis & Chocolate Sauce

\$36.00 per guest.

Reservations highly recommended