

3-COURSE DINNER

SEATINGS: 11:30, 3:00, 6:30PM \$75 PER PERSON PLUS TAX & GRAUITY

TAKING RESERVATIONS ON YELP & INFO@BOULEVARDBISTRONY.COM

CATERING AVAILABLE



WWW.BOULEVARDBISTRONY.COM



THANKSGIVING PRE-FIX MENU

Thursday, November 25, 2021 \$75 per person

STARTER:

(served family style)

Apple & Goat Cheese Salad

field greens with candied pecans, tossed in lemon vinaigrette

Homemade Buttermilk Biscuits

served with cane syrup butter

ENTREÉ:

(each guest has choice of one)

Herb Butter Roasted Turkey & Glazed Smithfield Ham

topped with giblet turkey gravy

Beef Short Rib Bourguignon

topped w/burgundy gravy w/pearl onions, carrots & mushrooms

Pan Seared Wild Salmon

topped with carmelized mushrooms & onions

SIDES:

(each guest has choice of two sides)

Seven Cheese Macaroni topped w/ smoked applewood bacon

Smoked Turkey Collard Greens

Pan Roasted Brussel Sprouts w/Smoked Applewood Bacon

Candied Yams

Sage Sausage Cornbread Dressing

Whipped Garlic & Buttermilk Mashed Potatoes

Southern Potato Salad

DESSERT:

(each guest has choice of one)

Warm Three Berry Cobbler topped w/vanilla bean ice cream

Sweet Potato Pie topped w/vanilla bean ice cream

Brooklyn Blackout Chocolate Cake served w/vanilla bean ice cream





