

## STARTERS

Grilled Flatbread 9  
preparation changes daily

Fried Local Calamari 12  
pickled jalapenos and fennel, pepper jelly aioli

Domestic Artisan Cheeses 3 for 14, 5 for 23  
walnut raisin toast, organic honeycomb and house made fruit preserves

## FROM THE GARDEN

Baby Greens Salad 7  
golden raisins, sunflower seeds and champagne vinaigrette

Caesar Salad 9 add chicken 13  
preserved lemon, basil and Spanish anchovies

Roasted Beet Salad 10  
watercress, citrus vinaigrette and toasted pistachios

Blvd 16 Chopped Salad 14  
currants, blue cheese, bacon, chopped egg, grilled chicken,  
walnut and tarragon vinaigrette

## SUSTAINABLE, ALL NATURAL, FREE RANGE

Pan Seared Striped Bass 27  
vanilla and orange poached fennel, black olives and fingerling potatoes

Brandts Farms Grilled Bistro Filet 28 add blue cheese 2  
roasted mushrooms, brown butter yukon gold potatoes and black peppercorn gastrique

Pot Roast 25  
tomato and white wine braised whole flatiron, parsnips, celery and boiled potatoes

Grilled Jidori Chicken 24  
mushrooms, sweet potato dumplings, glazed baby carrots and consommé

## SIDES

Roasted Brussel Sprouts 9  
bacon and dill caraway aioli

Mac and Chevre 10  
shell pasta, goat cheese and rosemary bread crumbs

Risotto 7  
basil and lemon

Smashed Fingerling Potatoes 6  
lemon, fresh herbs and crème fraiche

Blvd 16 Garden Herb Fries 7  
balsamic espresso ketchup

## Chef's Menu

### Light-Fresh-Raw

Oysters on the Half Shell 10  
winter citrus and local sea urchin roe

Tuna Rolls 16  
jalapeño, lemongrass, crab, shiso

Kona Kampachi 17  
pear, walnut oil, cilantro

Shaved Persimmon Salad 10  
goat cheese, truffle yuzu vinaigrette, hazelnuts

Beef Carpaccio 14  
coriander and black pepper, red wine  
whole grain mustard, caper berries

### Comforting

Coriander Crusted Ahi Tuna 13  
romano and white bean cassoulet, roasted tomato and  
shrimp sausage

Seared Diver Scallop 16  
braised pork belly, cava reduction, apple soffrito

Roasted Delicata Squash 14  
beluga lentil, brown butter and pomegranate

Colorado Lamb Osso Buco 19  
saffron and bone marrow risotto

Clams Cal Pep 13  
Serrano ham, sherry, parsley

### Indulgent

Chocolate Soufflé 11  
crème fraiche ice cream

Crème Brulee 8  
shortbread cookies and candied orange peel

Asian Pear and Almond Tart 8  
caramel ice cream

Chocolate Terrine 8  
hazelnuts, rosemary tangerines  
and goat cheese ice cream

Cheese Course 7  
choice of one artisan cheese

BLVD 16 is proud to create these dishes with ingredients from farms, fisheries and ranches that embrace sustainable and eco conscious practices. We use local, sustainable and organic products whenever possible.

**EXECUTIVE CHEF: SIMON DOLINKY**

**SOUS CHEF: GREG ELKIN**