



BOULEVARD

B73 FARM TO TABLE DINNER

In celebration of local excellence, we welcome you to a curated evening featuring our partner producers:

Pâine Goală, Gramador, Mangalitza FoodArt, and Nea Tavi.

Upon arrival, guests are invited to explore the central tasting island showcasing artisanal breads, butter, cheeses, zacuscă, cold cuts, pork cuts, and seasonal produce. This interactive introduction allows you to meet the makers behind the ingredients.

The evening continues with a 5-course menu crafted by our chef, each dish highlighting the richness and authenticity of the showcased ingredients.

Each course is paired with a wine from Domeniul Bogdan, Romania's pioneer in biodynamic winemaking.

Located in the heart of Dobrogea, their wines are a true expression of the region's terroir: pure, vibrant, and full of personality, crafted using only natural methods.



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Tomato, Cherry, Kefir

Marinated cherry tomatoes, fermented cherries, kefir panna cotta, cherry tuille

Chardonnay, 2023

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Green Peas, Organic Egg, Mangalitza Lard

Low temperature cooked egg, cream peas, mint and Mangalitza smoked lard

Sauvignon Blanc, 2023

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Pearl Barley, Seasonal Roasted Vegetables, Fresh Herbs

Risotto style Romanian barley, charcoal roasted vegetables, vegetable demi-glace and crispy fresh herbs

Cabernet Sauvignon, 2019

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Mangalitza Tenderloin, Potato, Pickles, Mussels

Slow cooked Mangalitza tenderloin, roasted potatoes, homemade pickles and Black Sea mussels

Fetească Neagră, 2020

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Poached Peaches, Aromatic Herbs, Vanilla Ice Cream

Peaches infused in seasonal fresh herbs and homemade ice cream

Lemongrass Infused Oil, Strawberry and Coffee Soda