

CHRISTMAS EVE MENU

Wednesday, December 24th, 2025

5:00 PM - 9:30 PM

3-Course Prix Fixe Menu

\$180 Per Adult

\$65 Per Child Ages 6 - 12

Enjoy Live Music From

6:00 PM - 9:00 PM

AMUSE BOUCHE

Chef's Festive Creation

FIRST COURSE

Choice Of:

French Onion Soup *V*

Caramelized Onions, Sherry Beef Broth

Gruyère Cheese, Sourdough Croutons

Truffle & Parmesan Arancini *V*

Leeks, Hazelnut, Black Garlic

Avocado Salad

Little Gem Lettuce, Smoked Bacon

Buttermilk Blue Cheese Vinaigrette

Vegan Version Available

Tuna Crudo *DF, GF*

Celery Root, Buddha's Hand

Pear, Verni's Olive Oil

MAIN COURSE

Choice Of:

Beef Pithivier

Whipped Yukon Gold Potato

Heirloom Root Vegetables

Madeira & Black Truffle Sauce

Seared Tuna *GF*

Charred Eggplant, Red Pepper, Artichoke

Citrus & Saffron Cream

Herb Crusted Lamb Loin

Fondant Potato, Chanterelles

Thumbelina Carrots & Cumberland Sauce

Chilean Sea Bass *GF*

Braised Pine Nut & Olive Ragu

Parmesan Mousse, Perigord Black Winter Truffles

Medley of California Vegetable Tart *V*

Foraged Mushrooms, Root Vegetables

Red Lentils, Hummus, Truffle & Tofu Espuma

Vegan Version Available

DESSERT

Choice Of:

Ginger Crème Brûlée

Browned Butter, Cinnamon, Nutmeg

Vanilla, Honey Sorbet

Gluten-Free Version Available

Pear Tart

Spiced Wine, Poached Pear, Salted Caramel

Frangipane



@THEBLVDBW

DF Dairy-Free *GF* Gluten-Free *VG* Vegan *V* Vegetarian

Produce sourced from the local Santa Monica Farmers' Market.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please note, a 20% gratuity is added automatically due to the holiday.
All items are subject to change & ingredient availability.



COCKTAILS

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| Feeling Pretty <i>Inspired by Pretty Woman</i> Grey Goose Altius Vodka, Brut Rosé Combiér Pêche De Vigne Liqueur Raspberries, Topped with a Rose Petal | 40 |
| Livin' Easy Grey Goose Vodka, Grapefruit Juice Italicus Bergamot & Rose Liqueur Lemon Juice, Honey Peychaud's Bitters | 34 |
| The Sneaky Link Sueños Tequila Blanco, Hibiscus, Lime Aperol, Peychaud's Bitters, Rose Water | 35 |
| Spill the Tea Beluga Vodka, Italicus, Jasmine Tea Syrup Lemon Juice, Orange Blossom Water | 29 |
| Gin & Bare It Botanist Gin, Strawberry Campari, Sweet Vermouth White Creme de Cacao, Vanilla Bitters | 32 |
| Tasmanian Twist Three Cuts Gin, Sweet Vermouth Maraschino Liqueur, Cointreau | 32 |
| Caught In The Limelight Casamigos Reposado Tequila, Agave Del Maguey Vida Mezcal, Lime Juice Pineapple Juice | 30 |
| Spritz Happens Passion Fruit Syrup, Grapefruit Bitters Prosecco, Soda | 29 |
| Donut Be Old Fashioned Glenfiddich 12 yr, Mr. Black Coffee Liqueur Orange Bitters, Vanilla Simple Syrup Garnished With a Mini Donut | 38 |
| The Beverly Wilshire Old Fashioned The Beverly High Rye American Whiskey Turbinado Syrup, Chicory Pecan Bitters Lemon and Orange Twist | 45 |

THE ONLY CAVIAR

Classic Accoutrements Served with Potato Blinis

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| White Sturgeon 30 Grams <i>Known as the Pacific sturgeon, it features medium-sized, dark grains from gray to black. Its buttery, slightly nutty flavor, smooth texture, and delicate taste make it a prized, premium caviar.</i> | 165 |
| Siberian Sturgeon 30 Grams <i>Harvested from Siberian sturgeon, Baerii caviar offers a creamy, subtly briny flavor with a hint of sweetness. Esteemed for its smooth texture and balanced taste, it's a favorite among caviar enthusiasts.</i> | 245 |
| Oscietra 30 Grams <i>Renowned for its nutty flavor and golden to dark brown eggs, Oscietra caviar comes from Russian sturgeon, offering a refined taste that delights connoisseurs.</i> | 310 |

RAFAEL ALCALA
Chef de Cuisine

COLIN BEDFORD
Executive Chef

YOON LEE
Executive Pastry Chef

BEVERAGES

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|----------------------------|----|
| Sodas | 8 |
| Coke | |
| Coke Zero | |
| Diet Coke | |
| Ginger Ale | |
| Sprite | |
| Club Soda | |
| Refreshing | 10 |
| Iced Tea | |
| Lemonade | |
| Still | 12 |
| Acqua Panna | |
| Sparkling | 12 |
| San Pellegrino, Fever-Tree | |
| Fresh Juices | 14 |

COFFEE BY LAVAZZA

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|--|-------|
| Pot of Coffee | 13 |
| Cappuccino | 9 |
| Latte | 9 |
| Matcha Latte | 15 |
| Chai Latte | 15 |
| Macchiato | 9 |
| Espresso (Single Double) | 7 9 |
| Americano | 9 |
| Turkish Coffee (Option to Add Cardamom) | 14 |
| Milk Options Soy, Almond, Oat, Coconut, Skim Low Fat, Whole | |

TEA

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| Selection by Rishi Tea | 10 |
| Blueberry Hibiscus, Earl Grey Jade Cloud, Jasmine, Lavender Peppermint English Breakfast, Chamomile | |

EVENTS & PROMOTIONS

Wellington Wednesday 82

Available 1:00 pm - 10:00 pm

Join us Wednesday nights to savor our British Executive Chef Colin Bedford's expertly crafted Beef Wellington - a timeless UK classic with a Beverly Hills twist!

*Roasted Beef Tenderloin & Bresaola
Wrapped in a Golden Sour Cream Pastry
Served with Mushroom & Truffle Duxelle, Potato Purée
Green Peppercorn Sauce & Seasonal Vegetables*

Super Sunday 72

Available 5:00 pm - 10:00 pm

Indulge in the ultimate Super Sunday feast!

*Slow Roasted Prime Rib of Beef with Braised Short Rib
Served with Yorkshire Pudding, Seasonal Vegetables
Caramelized Onion & Herb Soufflé, Potato Purée
Red Wine & Shallot Sauce*

3 Course Power Lunch 39

Monday - Friday, 11:30 am - 4:00 pm

Power up your midday with our 3-course power lunch! Savor bold picks like the tuna poke, gem caesar salad, "KFC" Korean fried chicken, mango sorbet and more.

Live Music

Thursdays, Fridays, & Saturdays

6:00 pm - 9:00 pm

Join us for live music with our in-house musician
Brennan Villines

