

CHRISTMAS DAY MENU

Thursday, December 25th, 2025
12:00 PM - 9:00 PM
3-Course Prix Fixe Menu
\$185 Per Adult
\$65 Per Child Ages 6 -12

Enjoy Live Music From
12:00 PM - 4:00 PM

AMUSE BOUCHE

Chef’s Festive Creation

FIRST COURSE

Choice Of:

Red Gem & Kale Caesar Salad *V*
Walnut Brioche Crumble, Aged Parmesan Cheese
Pomegranate, Caesar Dressing

Celery Root & Apple Soup *GF*
Vanilla, Radish, Pickled Shrimp
Ricotta Cannoli

Beef Tartare
Caramelized Onion Crema, Egg Jam
Pickled Pearl Onion, Potato Rösti

Rainbow Beets *GF*
Whipped Chevre, Tarragon, Verni’s Olive Oil
Black Peppercorn, Maldon Salt
Vegan Version Available

Warm Lobster Toast
Brioche, Fingerling Potatoes
Artichoke, Smoked Sun-Dried Tomato

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.

MAIN COURSE

Choice Of:

Roasted Prime Rib of Beef *GF*
Creamed Spinach & Onion Jus, Garlic Potato Purée
Heirloom Carrots, Tuscan Kale

Chilean Sea Bass *GF*
Smoked Vermouth Beurre Blanc, Mussels
Citrus Essence, Fregola, Fennel Pollen

Parsnip Tart with Smoked Tofu *V*
Candied Orange, Ginger Bread, Toasted Hazelnut
Cranberry & Roasted Vegetable Sauce
Vegan Version Available

Roasted Jidori Chicken
Creamed Spinach, Honey Roasted Carrots
Sherry & Onion Jus

Seared Scallops with Herb & Brown Butter Tortellini
Sweet Potato, Apple, Toasted Pecans
Brussels Sprouts

DESSERT

Choice Of:

Noel Chocolate & Noisette
53% Chocolate, Praline
Vanilla Sucre, Vanilla Gelato

Fireside Brioche
Cinnamon, Maple, Marshmallow
Custard, Spice Crumble

Snowdrift Pavlova *GF*
Cranberry, Orange, Crème Fraîche
Vegan Version Available



@THEBLVDBW

COCKTAILS

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

<i>Classic Accoutrements Served with Potato Blinis</i>	
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

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

COFFEE BY LAVAZZA

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

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

