



@THEBLVDBW

DINNER MENU

APPETIZERS

Savory Parker House Rolls <i>V</i>	24
Everything Bagel Seasoning, Medjool Butter	
Smoked Burrata & Acorn Squash <i>V, GF</i>	32
Apple, Hazelnut, Sage, Brussels Sprouts	
Kuri Squash Soup & Parmesan Mousse <i>V</i>	24
Black Garlic, Spiced Crème Fraîche, Pepitas	
Marinated Tuna <i>GF</i>	36
Pear, Snow Peas, Coconut Milk	
Puffed Quinoa, Furikake	
Dungeness Crab Cake	46
Pepper Marmalade, Sea Buckthorn Gel	
Samphire, Lime Salsa	
Iceberg Lettuce Salad <i>GF</i>	28
Green Goddess Dressing, Cherry Tomatoes	
Applewood Smoked Bacon,	
Smoked Blue Cheese	
Red Gem Caesar Salad <i>V</i>	26
Aromatic Brioche Crumble, Aged Parmesan	
Caesar Dressing	
Day Boat Scallops <i>GF</i>	58
Cauliflower, Brown Butter, Lotus Root	
Wheat Berries, Capers, Raisins	
Snake River Farms Wagyu Beef Tartare <i>DF</i>	34
Smoked Mustard, Cornichons, Caviar	
Crunchy Radish, Puffed Beef Cracker	

SALAD ENHANCEMENTS

Chicken	22
Salmon	24
Shrimp	30
Grilled Lobster Tail	32
8 oz. Flat Iron Steak	38

ENTREES

Prime Filet Mignon	64
Black Charcoal Potato Mousseline, Rainbow Carrot	
Foraged Mushrooms, Sauce au Poivre	
Lobster Pappardelle	62
Maine Lobster, Lobster Cream, Basil, Dill	
Roasted Acorn Squash & Mushroom Croquette <i>VG</i>	34
Pomegranate Seeds, Pumpkin	
Pear, Cashew Butter	
Winter Black Truffle Gnocchi <i>V</i>	68
Brentwood Corn, Chanterelle Mushrooms	
Reggiano, Chives	
Jidori Roasted Chicken <i>GF</i>	38
Forest Mushrooms, Shishito Peppers	
Cherry Tomatoes	
Braised Short Rib	68
Kabocha Squash & Caramelized Onion Risotto	
Tuscan Kale, Beech Mushroom, Medjool Dates	
Chilean Sea Bass	76
Tomato Saffron Broth, Mussels, Fregola, Fennel	
Add 3 Grams Oscietra Caviar	+22

SIDES

Macaroni au Gratin with Winter Black Truffle	26
Yukon Gold Potato Purée <i>GF</i>	24
Grilled Broccolini <i>GF, DF</i>	20
Honey Garum Vinaigrette, Harissa Spice	
Roasted Squash <i>V</i>	18
Baby Yams, Smoked Labneh, Walnut Crumble	
Winter Black Truffles	38
Add 3 Grams To Any Dish	

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

Produce sourced from the local Santa Monica Farmers' Market.
We proudly use only cage-free eggs in our dishes.

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.

For parties of 6 or more 20% gratuity is added automatically.

DESSERT MENU

DESSERT

Coconut Cake

20

Vanilla, Mascarpone, Passion Fruit

S’mores Bread Pudding

22

Pain au Chocolat, Vanilla, Marshmallow
Graham Cracker, Chocolate Sorbet

Pavlova

17

Seasonal Fruit, Crème Fraîche, Vanilla

Ice Cream Sundae

19

Cream Cheese Ice Cream, Strawberry
House-Made Waffle

Chamomile Panna Cotta

15

VG, GF
Vanilla, Pineapple Chip, Yuzu

Apple Pie

20

Cinnamon, Nutmeg, Custard, Vanilla Gelato

The Tasting Experience

26

A trio of decadent, nut and chocolate-inspired mini
desserts

Peanut Butter Mousse

Jivara 40% Valrhona Milk Chocolate
Peanut Butter Crunch, Candied Peanuts

Hazelnut Mousse

Hukambi 53% Valrhona Milk Chocolate
Chocolate Chiffon Cake Bottom, Candied Hazelnut

Pistachio Gelato

Opalys 33% Valrhona White Chocolate
Whipped Ganache & Decor

DESSERT WINE

Tawny Port, Sandeman 10 yr

25

Portugal

Tawny Port, Sandeman 20 yr

40

Portugal

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THE ONLY CAVIAR

Classic Accoutrements Served with Potato Blinis

White Sturgeon

165

30 Grams
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.

Siberian Sturgeon

245

30 Grams
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.

Oscietra

310

30 Grams
Renowned for its nutty flavor and golden to dark brown
eggs, Oscietra caviar comes from Russian sturgeon,
offering a refined taste that delights connoisseurs.

RAFAEL ALCALA

Chef de Cuisine

COLIN BEDFORD

Executive Chef

YOON LEE

Executive Pastry Chef

BEVERAGES

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

Pot of Coffee

13

Cappuccino

Latte

9

Matcha Latte

Chai Latte

15

Macchiato

Espresso (Single | Double)

7 | 9

Americano

Turkish Coffee

14

(Option to Add Cardamom)

Milk Options

Soy, Almond, Oat, Coconut, Skim
Low Fat, Whole

TEA

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

