

## DINNER MENU

### APPETIZERS

<b>Savory Parker House Rolls</b>	24
Nut-Free Basil Pesto, Parmesan Sun-Dried Tomato Butter	
<b>Marinated Burrata with California Citrus</b> <i>V, GF</i>	36
Heirloom Tomatoes, Cucumber, Yuzu Oil	
<b>Roasted Red Pepper Bisque</b>	24
Ripped Focaccia Croutons, Lemon Crème Fraîche Cherry Tomatoes, Olive Oil	
<b>Marinated Tuna</b> <i>GF</i>	40
Pear, Snow Peas, Coconut Milk Puffed Quinoa, Furikake	
<b>Dungeness Crab Cake</b>	46
Pepper Marmalade, Sea Buckthorn Gel Samphire, Lime Salsa	
<b>Iceberg Lettuce Salad</b> <i>GF</i>	30
Green Goddess Dressing, Cherry Tomatoes Applewood Smoked Bacon, Smoked Blue Cheese	
<b>Red Gem Caesar Salad</b> <i>V</i>	26
Aromatic Brioche Crumble, Aged Parmesan Caesar Dressing	
<b>Snake River Farms Wagyu Beef Tartare</b> <i>DF</i>	38
Smoked Mustard, Cornichons, Caviar Crunchy Radish, Puffed Beef Cracker	

### RAW BAR

<b>Seafood Platter</b> * <i>GF, DF</i>	150
Lobster, Market Oysters, Crab Claws Chilled Prawns, Tuna Tartare Mussel Saffron Remoulade, Meyer Lemon	

### SALAD ENHANCEMENTS

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

### ENTREES

<b>Prime Filet Mignon</b>	74
Black Charcoal Potato Mousseline, Rainbow Carrot Foraged Mushrooms, Sauce au Poivre	
<b>Loch Etive Ocean Trout</b> <i>GF</i>	50
Cauliflower, Brown Butter, Lotus Root Wheat Berries, Capers, Raisins	
<b>Lobster Pappardelle</b>	64
Maine Lobster, Lobster Cream, Basil, Dill	
<b>Roasted Acorn Squash &amp; Mushroom Croquette</b> <i>VG</i>	34
Pomegranate Seeds, Pumpkin Pear, Cashew Butter	
<b>Winter Black Truffle Gnocchi</b> <i>V</i>	68
Brentwood Corn, Chanterelle Mushrooms Reggiano, Chives	
<b>Jidori Roasted Chicken</b>	46
Forest Mushrooms, Shishito Peppers Cherry Tomatoes	
<b>Braised Short Rib</b>	68
Kabocha Squash & Caramelized Onion Risotto Tuscan Kale, Beech Mushroom, Medjool Dates	
<b>Halibut</b>	70
Tomato Saffron Broth, Mussels, Fregola, Fennel Add 3 Grams Oscietra Caviar	

### SIDES

<b>Macaroni au Gratin with Winter Black Truffle</b>	28
<b>Yukon Gold Potato Purée</b> <i>GF</i>	24
<b>Grilled Broccolini</b> <i>GF, DF</i>	20
Honey Garum Vinaigrette, Harissa Spice	
<b>Roasted Squash</b> <i>V</i>	18
Baby Yams, Smoked Labneh, Walnut Crumble	
<b>Winter Black Truffles</b>	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.



@THEBLVDBW

## DESSERT MENU

### DESSERT

<b>Coconut Cake</b> Mascarpone, Passion Fruit	24
<b>S'mores Bread Pudding</b> Pain au Chocolat, Marshmallow Graham Cracker, Chocolate Sorbet	26
<b>Pavlova</b> Seasonal Fruit, Crème Fraîche, Vanilla	19
<b>Ice Cream Sundae</b> Cream Cheese Ice Cream, Strawberry House-Made Waffle	22
<b>Chamomile Panna Cotta</b> <i>VG, GF</i> Pineapple Chip, Yuzu	18
<b>Chocolate PB&amp;J</b> Caraïbe 66% Valrhona Dark Chocolate Mousse Peanut Butter Crèmeux, Raspberry	28

### DESSERT WINE

<b>Tawny Port, Sandeman 10 yr</b> Portugal	25
<b>Tawny Port, Sandeman 20 yr</b> Portugal	40

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### THE ONLY CAVIAR

*Classic Accoutrements Served with Potato Blinis*

<b>White Sturgeon</b> 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
<b>Siberian Sturgeon</b> 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
<b>Oscietra</b> 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

COLIN BEDFORD  
Executive Chef

NICOLAS DELMAU  
Executive Pastry Chef

## BEVERAGES

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

### COFFEE BY LAVAZZA

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

### TEA

<b>Selection by Rishi Tea</b>	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 crispy chicken caesar salad, tuna poke, "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

