

EASTER MENU

April 5th, 2026
12:00 PM - 9:00 PM
3-Course Prix Fixe Menu
\$165 Per Adult
\$65 Per Child Ages 6 - 12

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

AMUSE BOUCHE

Chef's Creation

FIRST COURSE

Choice Of:

Spring Citrus & Burrata *GF, V*
Cara Cara Orange, Ruby Grapefruit, Almonds
California Lemon Olive Oil, Basil

Marinated Asparagus with Dungeness Crab
Poached Egg, Morel Mushrooms, Black Summer Truffle
English Peas, Brioche, Wild Garlic Aioli

Lobster Salad Egg Benedict
Old Bay Seasoning, Sourdough Muffin
Lobster Aioli, Basil

Pickled Beets with Whipped Goat Cheese *V*
Pistachio, Port, Wildflower Honey
Black Garlic, Market Citrus

Pressed Chicken with Basil & Lemon
Charcoal, Cucumber, Grapes, Pink Peppercorn

Strawberry Gazpacho & Compressed Watermelon *GF, V*
Almond, Shrimp, Vanilla, Crème Fraîche



MAIN COURSE

Choice Of:

Warm Seafood Crêpe & Caviar
Elderflower, Horseradish, Parmesan, Shaved Almonds

Pan-Seared Halibut & White Asparagus *GF*
Fava Beans, English Peas, Basil, Elderflower
Golden Oscietra Caviar

Lamb Coq au Vin
Blood Orange, Edamame,
Wildflower Honey, Spring Onion

Hokkaido Scallops *GF*
Sriracha Butter, Miso, Mustard Pearls
Lemon Verbena, Spring Peas, Carrot Blossom

Duo of Beef *GF*
Beef Tenderloin, Wagyu Cheek, Confit Shallot
Carrot, Smoked Salt, Black Garlic

Spring Garlic Tartlet *V*
Artichoke Barigoule Reduction, Walnut Pudding
Charred Alliums, Kumquat Relish

Crispy Cornish Hen *GF*
Pomme Duchesse, Young Leeks
Garden Mushrooms, Sauce Chasseur

DESSERT

Choice Of:

Carrot Cake
Pineapple Carrot Compote
Walnuts, Brown Butter, Cream Cheese

Vanilla Honey Tart
Lemon Curd, Matcha Sponge
Honeycomb Crunch, Vanilla Sablé

Chocolate Peanut Butter Mousse *GF*
Caraïbe 66% Valrhona Chocolate
Caramel, Cocoa Nib, Chocolate Sablé



@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 to the prix fixe menu.
All items are subject to change & ingredient availability.

COCKTAILS

Feeling Pretty	40
<i>Inspired by Pretty Woman</i>	
Grey Goose Altius Vodka, Brut Rosé Combiér Pêche De Vigne Liqueur Raspberries, Topped with a Rose Petal	
Livin' Easy	34
Grey Goose Vodka, Grapefruit Juice Italicus Bergamot & Rose Liqueur Lemon Juice, Honey Peychaud's Bitters	
The Sneaky Link	35
G4 Tequila Blanco, Hibiscus, Lime Aperol, Peychaud's Bitters, Rose Water	
Spill the Tea	29
Beluga Vodka, Italicus, Jasmine Tea Syrup Lemon Juice, Orange Blossom Water	
Gin & Bare It	32
Botanist Gin, Strawberry Campari, Sweet Vermouth White Creme de Cacao, Vanilla Bitters	
Caught In The Limelight	30
Casamigos Reposado Tequila, Agave Del Maguey Vida Mezcal, Lime Juice Pineapple Juice	
Spritz Happens	29
Passion Fruit Syrup, Grapefruit Bitters Prosecco, Soda	
The Beverly Wilshire Old Fashioned	36
Buffalo Trace Bourbon, Willett Rye Demerara Syrup, Angostura Bitters, Orange Bitters	

THE ONLY CAVIAR

Classic Accoutrements Served with Potato Blinis

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

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	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	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**

