

THE Blvd

SILVER OAK WINE DINNER

August 28th, 2025

6:30 PM - 9:30 PM

\$260 Per Person

CANAPÉS & SNACKS

AMUSE BOUCHE

FIRST COURSE

Dungeness Crab Salad *GF*

Pineapple, Avocado, Cucumber, Passionfruit

Paired with Twomey, Sauvignon Blanc, California

SECOND COURSE

Roasted Monkfish *GF*

Duck Confit, Brown Butter, Yukon Potato

Beech Mushroom

Paired with Timeless, Cabernet Sauvignon, California

MAIN COURSE

Braised & Seared Duo of Beef

Bloomsdale Spinach, Red Wine & Bay Leaf Sauce

Sunchoke

Paired with Cabernet Sauvignon 2020 Alexander Valley &

Cabernet Sauvignon 2020 Napa Valley

CHEESE COURSE

Honey-Glazed Camembert

Cherry, Walnut, Radish, Celery

Paired with Tawny Port, Sandeman 10 yr Portugal

PRE-DESSERT

DESSERT

Local Peaches

Dulcey Chocolate, Vanilla, Sea Salt Caramel

Paired with Silver Oak Bardstown Bourbon

PETIT FOURS

SILVER OAK



@THEBLVDBW

DF Dairy-Free

GF Gluten-Free

VG Vegan

V Vegetarian

Restaurant Chef Rafael Alcalá

Executive Pastry Chef Yoon Lee

Executive Chef Colin Bedford

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.