

CHRISTMAS EVE
MENU

Thursday, December 24th, 2026
5:00 PM - 9:30 PM
3-Course Prix Fixe Menu
\$195 Per Adult
\$65 Per Child Ages 6 - 12

Enjoy Live Music From
6:00 PM - 9:00 PM

FOR THE TABLE

Seafood Platter * *GF, DF, SH* **+150**
Lobster, Market Oysters, Crab Claws
Chilled Prawns, Tuna Tartare
Mussel Saffron Remoulade, Meyer Lemon

AMUSE BOUCHE

Seasonally Inspired

FIRST COURSE

Choice Of:

Lobster & Coconut Bisque *DF, GF, SH*
Lobster & Young Coconut Salad, Lemongrass

Truffle & Sunchoke Risotto *V, N*
Leeks, Hazelnut, Apple, Black Garlic

Avocado & Poached Shrimp Salad *SH*
Candied Butternut Squash, Smoked Bacon
Butter Lettuce, Brown Butter & Maple Dressing

White Soy Cured Kampachi *DF, N*
Passionfruit, Avocado, Macadamia Nuts
Masago, Celery

Oysters & Pearls *GF, SH* **+25**
Pearl Tapioca, Island Creek Oysters
Golden Caviar, King Crab

DF Dairy-Free *GF* Gluten-Free *VG* Vegan *V* Vegetarian
N Contains Nuts *SH* Contains Shellfish *S* Contains Soy

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.
Please note, a 20% gratuity is added automatically due to the holiday.
All items are subject to change & ingredient availability.

MAIN COURSE

Choice Of:

22oz Bone-In California Ribeye **+15**
Truffle Potato Croquettes, Baby Gem Lettuce
Green Goddess, Smoked Bacon, BW Steak Sauce

Seared Scallops with Charred Romanesco *SH*
Celery Root, Pomegranate Seeds
Haricot Verts, Pickled Clementines

Roasted Striped Bass
Spaghetti Squash, Caper & Raisin Purée
Medjool Date & Brown Butter Cream

Herb-Crusted Lamb Loin *DF*
Fondant Potatoes, Chanterelle Mushrooms
Thumbelina Carrots, Cumberland Sauce

**Steamed Flounder with
Shrimp & Tarragon Mousse** *SH*
Caviar, Whipped Potato, Celery, Green Grapes

**Candied Maple Butternut Squash
with Spiced Mushroom Jus** *VG, N*
Pecans, King Mushrooms, Pearl Barley

DESSERT

Choice Of:

Gingerbread Yule Log *N*
Holiday Spiced Joconde, Brown Butter Crumble
Cranberry Mandarin Marmalade, Gingerbread Mousse

Black Forest *GF, VG*
70% Chocolate Mousse, Cherry Compote
Vanilla Cremeux, Meringue Mushrooms

Praline Ornament *N*
Caramel Crèmeux, Dacquoise Sponge
Crushed Candied Hazelnuts



@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 G4 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
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
Lamborghini Espresso Martini Lamborghini Extra Añejo Tequila, Espresso Mr Black Cold Brew Coffee Liqueur, Simple Syrup	40
The Beverly Wilshire Old Fashioned Buffalo Trace Bourbon, Willett Rye, Demerara Syrup Angostura Bitters, Orange Bitters	36

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

COLIN BEDFORD
Executive 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 <i>Available 1:00 pm - 10:00 pm</i> 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! <i>Roasted Beef Tenderloin & Bresaola Wrapped in a Golden Sour Cream Pastry Served with Mushroom & Truffle Duxelle, Potato Purée Green Peppercorn Sauce & Seasonal Vegetables</i>	82
Super Sunday <i>Available 5:00 pm - 10:00 pm</i> Indulge in the ultimate Super Sunday feast! <i>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</i>	72