

THE Blvd

DINE LA DINNER MENU

January 23 - February 6, 2026
5:00 PM - 10:00 PM
3-Course Prix Fixe Menu
\$75 Per Person



*Please note, the entire table must participate in the Dine LA menu.
Additional items may be ordered from the main restaurant menu if desired.*

AMUSE BOUCHE

Chef's Creation

FIRST COURSE

Choice Of:

Seafood Salad & Nori Parker House Rolls

Hot Honey, Cured Salmon, Crab, Lobster, Horseradish

Ruffled Vegetable Carpaccio

Candied Walnuts, Miso, Green Grapes, Yuzu, Vanilla

Green Onion & Crème Fraîche Cannoli

Crispy Potatoes, Confit Garlic, Rosemary
Celery, Beech Mushrooms

MAIN COURSE

Choice Of:

Braised Beef GF

Caramelized Onion Jam, Mustard, Parsnips
Savoy Cabbage, Charred Scallions

Jidori Chicken

Root Vegetables, Crispy Potatoes, Garlic Mushroom Gravy

John Dory

Dashi Cream, Celery Root, Crispy Brussels Sprouts
Meyer Lemon & Orange

Smoked Celeriac Steak VG

Black Garlic, Winter Greens, Hazelnut Soil
Beet and Carrot Velouté

DESSERT

Choice Of:

Tasting of Citrus

Yuzu, Cara Cara Orange, Ruby Grapefruit, Vanilla

BW Opera Cake

Hazelnut, Espresso, Mascarpone

Cocoa Arroz Crème

Guanaja 70% Valrhona Dark Chocolate
Black Cherry, Jasmine Rice



@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.
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.