

## VALENTINE'S DAY MENU

February 13 & 14, 2026  
5:00 PM - 10:00 PM  
3-Course Prix Fixe Menu  
\$175 Per Adult

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

### AMUSE BOUCHE

**Chef's Creation**

### FIRST COURSE

Choice Of:

**Lobster Tortellini**

White Chocolate & Vanilla  
Green Apple, Celery Root, Tarragon

**Crab Salad**

Caviar & Sour Cream Donuts  
Champagne, Brown Butter, Gold Leaf

**Beet Greens** *V, GF*

Whipped Goat Cheese, Pistachio  
Medjool Dates, Port Wine

**Hamachi Crudo** *DF, GF*

Passionfruit Broth, Tapioca  
Radish, Fresno Chili

**Carrot & Ginger Soup** *V*

Carrot Cake Croutons, Spiced Crème Fraîche  
Pecans, Poached Pineapple

**"Green Salad"** *VG, GF*

Asparagus Lettuce, Roasted Tomatillo  
Kiwi, Cucumber, Celery

*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.

SPREAD THE LOVE  
1 oz The Only Oscietra Caviar  
Hand-Crafted Baguette, European Butter  
2 Glasses of Moët & Chandon Brut Impérial

400

### MAIN COURSE

Choice Of:

**Beef Tenderloin**

Caramelized Onion, Horseradish Cannoli  
Potato Pavé, Pearl Onion, Beech Mushroom

**Maple-Glazed Duck Breast** *GF*

King Oyster Mushrooms, Red Cabbage  
Currants, Sunchoke

**Poached Hearts of Palm** *VG, GF*

Cashew Butter, Farro, Caulilini  
Coconut Milk, Roasted Poblano

**Seared Tuna** *GF*

Roasted Aubergine Purée, Red Peppers  
Blood Orange, Fennel, Sea Beans

**Roasted Scallops** *GF*

Cauliflower & Brown Butter, Romanesco  
Capers, Lemon Vermouth

**18-Hour Braised Beef** +35

Poached Lobster Tail & Caviar  
Yukon Potato, Black Garlic, Salsify

### DESSERT

Choice Of:

**Love Is In Bloom**

Vanilla Mousse, Hazelnut, Honey

**Berry Mine Cheesecake**

Strawberry, White Chocolate, Crème Fraîche

**Secret Indulgence** *GF*

Abinao 85% Valrhona Chocolate Ganache  
Chocolate Chiffon Cake, Caramel, Espresso



@THEBLVDBW



COCKTAILS

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

THE ONLY CAVIAR

*Classic Accoutrements Served with Potato Blinis*

<b>White Sturgeon</b>	165
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>	
<b>Siberian Sturgeon</b>	245
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>	
<b>Oscietra</b>	310
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>	

RAFAEL ALCALA  
Chef de Cuisine

COLIN BEDFORD  
Executive Chef

YOON LEE  
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>	14
(Option to Add Cardamom)	
<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 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

