



@THEBLVDBW

THANKSGIVING MENU

Thursday, November 26th, 2026
12:00 PM - 9:00 PM
3-Course Prix Fixe Menu
\$195 Per Adult
\$65 Per Child Ages 6 - 12

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

FOR THE TABLE

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

AMUSE BOUCHE

Seasonally Inspired

FIRST COURSE

Choice Of:

Butternut Squash Soup & Brown Butter Mousse *DF, V, N*
Caramelized Onion Soufflé, Pecans
Maple Mustard

Poached Pear & Candied Walnut Salad *GF, V, N*
Wild Rocket Arugula, Butter Lettuce
Blue Cheese, Celery

Pumpkin & Ricotta Agnolotti with Roasted Hazelnuts *V, N*
Medjool Dates, Madeira, Tuscan Kale, Nutmeg

Citrus Cured Salmon with Miso & Whole Wheat Wafers *S*
Sweet Potato, Buttermilk, Salmon Roe
Beech Mushrooms, Mandarin

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:

Maple Spiced Glazed “Diestel Turkey” *N*
Turkey Leg & Mustard Pie with
Golden Sour Cream Pastry
Turkey Sage Gravy
Cranberry & Orange Sauce
Cornbread & Chestnut Stuffing
Crushed Sweet Potato
Baked Mac & Triple Cheese
Honey Roasted Root Vegetables
Roasted Brussels Sprouts

Braised Short Rib of Beef with Potato Pavé *DF, GF*
Smoky Mushroom Ragout, Savoy Cabbage
Herb & Peppercorn Sauce

Roasted Cauliflower with Vadouvan & Coconut Curry *DF, GF, VG*
Wheat Berries, Roasted Carrots, Capers, Rasins

Seared Halibut with Crushed Butternut Squash & Caviar *DF, GF, SH* **+10**
Vermouth & Maple Velouté, Rock Shrimp
Leeks, Medjool Dates

Smoked Chicken Roulade with Cranberry & Applewood Bacon
Potato Purée, Tuscan Kale
Heirloom Carrots, Chicken & Mustard Cream

Add Butter Poached Lobster Tail to Any Dish **+45**

DESSERT

Choice Of:

Five-Layer Pumpkin Cake
Autumn Spice & Cream Cheese Mousse
Gingerbread Crunch, Orange & Cranberry

Caramel Apple Mousse
Apple Cinnamon Compote, Vanilla
Brown Butter Streusel, Caramelized White Chocolate

Pecan & Bourbon Pie *N*
Pecan Praline, Medjool Dates
Vanilla & Salted Maple Ripple Ice Cream



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

NICOLAS DELMAU
Executive Pastry 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 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*