

THE Blvd

ORIN SWIFT WINE DINNER

July 31, 2025

6:30 PM - 9:30 PM

\$260 per Person

CANAPÉS & SNACKS

AMUSE BOUCHE

The Only Caviar *GF*

Brown Butter & Kombu Custard with Sea Bubbles

FIRST COURSE

Hamachi Crudo *GF*

Grapefruit, Yuzu, Tapioca, White Chocolate

Paired with Blank Stare, Sauvignon Blanc, Russian River Valley

SECOND COURSE

Grilled Octopus *GF*

Smoked Paprika, Sea Beans, Artichoke, Olives

Paired with Abstract, Red Blend, California

MAIN COURSE

Duck Breast

Duck Confit, Huckleberry, Mushroom, Red Cabbage

Paired with 8 Years in the Desert, Red, California

CHEESE COURSE

Point Reyes Toma

Celery Root, Truffle, Pear

Paired with Papillon, Bordeaux Blend, California

PRE-DESSERT

Apricot Espuma

Apricot, Citrus, Honey

DESSERT

Chocolate Delight

85% Dark Chocolate, Raspberry, Vanilla Meringue

Paired with Advice from John, Merlot, California

PETIT FOURS

House-Made Bon-Bons & Macarons

ORIN SWIFT



@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.