

NEW YEAR’S EVE  
MENU

Wednesday, December 31<sup>st</sup>, 2025  
7:00 PM - 1:00 AM  
4-Course Prix Fixe Menu  
\$405 Per Adult / \$200 Per Child Ages 6 - 12

Join Our “Carnaval da Noite” Themed Party  
Which Includes A Welcome Drink  
Party Favors, Cigar Roller, As Well As  
Live Music From 7:30 PM - 9:30 PM  
& DJ Beats From 9:30 PM - 12:30 AM

AMUSE BOUCHE

Hors D’œuvre

FIRST COURSE

Choice Of:

Dungeness Crab

Weiser Melon, Crème Fraîche, Chili Oil  
Mint, Masago Arare

Pressed Chicken

Confit Leeks, Apricot, Caramelized Onions  
Sicilian Pistachios, Truffle Chicken Jus

Winter Salad

Truffle Green Goddess, Grilled Rutabaga  
Sweet Dumpling Squash, Wilted Endive  
Roasted Sunchokes, Sage & Puffed Potato  
*Vegan Version Available*

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

SECOND COURSE

Choice Of:

18-Hour Braised Beef

Bourbon Caramelized Onions & Blue Cheese Beignet  
Smoked Potato Butter

Grilled Octopus *GF*

Charred Pineapple Salsa, Mole  
Almond, Cilantro

Whipped Goat Cheese & Beet Greens *GF, V*  
Confit Citrus, Candied Walnuts, Medjool Dates  
*Vegan Version Available*

MAIN COURSE

Choice Of:

Beef Wellington

Roasted Beef Tenderloin & Bresaola  
Wrapped in a Golden Sour Cream Pastry  
Potato Gratin, Heirloom Root Vegetables  
Madeira & Black Truffle Sauce

Buttered Poached Lobster Thermidor Tart

Chanterelles, Parmesan  
Potato Ragout, Hollandaise

Roasted Jidori Chicken *GF*

Crispy Polenta, Maple Bacon Onion Jam  
Foraged Mushrooms, Bloomed Sultanas

Chilean Sea Bass *GF*

Champagne Velouté, Black Garlic Potato Butter  
Cucumber, Gold Leaf & Caviar

Truffle & Parmesan Arancini *V*

Creamed Leeks, Toasted Hazelnuts

Salsify, Madeira Bubbles

*Vegan Version Available*

DESSERT

Choice Of:

Chocolate Samba *GF*

Flourless Chocolate Sponge, Brazil Nut  
Espresso Anglaise

Romeu e Julieta

Vanilla, Guava, Cream Cheese

Maracuja Paradise

Hazelnut, Coconut, Vanilla, Passion Fruit  
*Vegan Version Available*



*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 due to the holiday.  
All items are subject to change & ingredient availability.



@THEBLVDBW

COCKTAILS

<b>Feeling Pretty</b> <i>Inspired by Pretty Woman</i> Grey Goose Altius Vodka, Brut Rosé Combiér Pêche De Vigne Liqueur Raspberries, Topped with a Rose Petal	40
<b>Livin’ Easy</b> Grey Goose Vodka, Grapefruit Juice Italicus Bergamot & Rose Liqueur Lemon Juice, Honey Peychaud’s Bitters	34
<b>The Sneaky Link</b> G4 Tequila Blanco, Hibiscus, Lime Aperol, Peychaud’s Bitters, Rose Water	35
<b>Spill the Tea</b> Beluga Vodka, Italicus, Jasmine Tea Syrup Lemon Juice, Orange Blossom Water	29
<b>Gin &amp; Bare It</b> Botanist Gin, Strawberry Campari, Sweet Vermouth White Creme de Cacao, Vanilla Bitters	32
<b>Caught In The Limelight</b> Casamigos Reposado Tequila, Agave Del Maguey Vida Mezcal, Lime Juice Pineapple Juice	30
<b>Spritz Happens</b> Passion Fruit Syrup, Grapefruit Bitters Prosecco, Soda	29
<b>Donut Be Old Fashioned</b> Glenfiddich 12 yr, Mr. Black Coffee Liqueur Orange Bitters, Vanilla Simple Syrup Garnished With a Mini Donut	38
<b>The Beverly Wilshire Old Fashioned</b> Buffalo Trace Bourbon, Willett Rye Demerara Syrup, Angostura Bitters, Orange Bitters	36

THE ONLY CAVIAR

<i>Classic Accoutrements Served with Potato Blinis</i>	
<b>White Sturgeon</b> 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
<b>Siberian Sturgeon</b> 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
<b>Oscietra</b> 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

RAFAEL ALCALA  
Chef de Cuisine

COLIN BEDFORD  
Executive Chef

YOON LEE  
Executive Pastry Chef

BEVERAGES

<b>Sodas</b> Coke Coke Zero Diet Coke Ginger Ale Sprite Club Soda	8
<b>Refreshing</b> Iced Tea Lemonade	10
<b>Still</b> Acqua Panna	12
<b>Sparkling</b> San Pellegrino, Fever-Tree	12
<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</b> (Single   Double)	7   9
<b>Americano</b>	9
<b>Turkish Coffee</b> (Option to Add Cardamom)	14
<b>Milk Options</b> Soy, Almond, Oat, Coconut, Skim Low Fat, Whole	

TEA

<b>Selection by Rishi Tea</b> Blueberry Hibiscus, Earl Grey Jade Cloud, Jasmine, Lavender Peppermint English Breakfast, Chamomile	10
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EVENTS & PROMOTIONS

**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

