

NEW YEAR’S EVE
MENU

Thursday, December 31st, 2026

7:00 PM - 1:00 AM

4-Course Prix Fixe Menu

\$405 Per Adult / \$200 Per Child Ages 6 - 12

Join Our “Electric Garden” Themed Party
Which Includes A Welcome Drink & Party Favors
Live Music From 7:30 PM - 9:30 PM
& DJ From 9:30 PM - 12:30 AM

AMUSE BOUCHE

Seasonally Inspired

FIRST COURSE

Choice Of:

Dungeness Crab & Seafood Salad *SH*
Crème Fraîche, Cucumber, Celery, Green Apple

Pressed Chicken *DF, N*
Sunchokes, Medjool Dates
Sicilian Pistachios, Truffle Chicken Jus

Mulled Wine Poached Pear *VG*
Red Grapes, Pickled Red Beets
Maple Poached Cranberries & Pistachios

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

SECOND COURSE

Choice Of:

18-Hour Braised Beef *GF*
Smoked Potato Butter, Mushroom Duxelles
Root Vegetables & Pickled Mustard Seeds

Beet Cured Salmon with Winter Citrus
Cara Cara Orange, Dill Crème Fraîche
Avocado Purée, Meyer Lemon Gelée, Yuzu Pearls

Sweet & Sour Endives with Whipped Parmesan *V, N*
Candied Walnuts, Medjool Dates
Toasted Brioche, Mushrooms

MAIN COURSE

Choice Of:

Chilean Sea Bass *SH*
Crispy Rock Shrimp, Cucumber
Celery Root, Caviar, Gold Leaf

Seared Beef Tenderloin *GF*
Red Onion Marmalade, Fondant Potatoes
Rutabaga, Truffle & Madeira Sauce

Roasted Duck Breast with Duck Croquette *N*
Red Cabbage, Medjool Dates
Hazelnuts, Cumberland Sauce

Butter Poached Lobster *SH*
Fennel Confit, Persimmons
Orange, Champagne & Caviar

Roasted Jidori Chicken *GF*
Crispy Polenta, Foraged Mushrooms
Maple Smoked Bacon

Salt Baked Celery Root *VG, N*
Creamed Leeks, Toasted Hazelnuts
Truffle, Roasted Vegetable Jus

DESSERT

Choice Of:

Up All Night
Salted Caramel Mousse, Coffee Crémeux
Cocoa Nib Crunch, Honeycomb Ice Cream

Midnight in the Tropics *DF*
Coconut Mousse, Mango-Passionfruit Compote
Lime Gel, Coconut Crunch

Bubbles & Roses *GF, N*
Almond Financier, Rose-Raspberry Compote
Champagne Whipped Ganache, Raspberry Sorbet

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.



@THEBLVDBW

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

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 <i>Available 1:00 pm - 10:00 pm</i> 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! <i>Roasted Beef Tenderloin & Bresaola Wrapped in a Golden Sour Cream Pastry Served with Mushroom & Truffle Duxelle, Potato Purée Green Peppercorn Sauce & Seasonal Vegetables</i>	82
Super Sunday <i>Available 5:00 pm - 10:00 pm</i> Indulge in the ultimate Super Sunday feast! <i>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</i>	72