

MOTHER'S DAY MENU

May 10th, 2026
12:00 PM - 5:00 PM
3-Course Prix Fixe Menu
\$165 Per Person
\$65 Per Child Ages 6 - 12

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

FREE-FLOW CHAMPAGNE

Telmont Réserve Brut
Épernay, France
70

Telmont Réserve Rosé
Épernay, France
90

AMUSE BOUCHE

Chef's Creation

FIRST COURSE

Choice Of:

Green Strawberry Salad *DF, V*
Compressed Melon, Verjus, Green Almonds
Cured Egg, Easter Radish, Champagne Vinaigrette

Lobster, Crab & Citrus Salad *GF*
Ruby Red Grapefruit, Elderflower, Fennel
Brown Butter Vinaigrette

Lobster Salad Egg Benedict
Old Bay Seasoning, Lobster Aioli
Sourdough Muffin, Basil

Bigeye Tuna *GF*
Everything Bagel Tostada, Avocado Emulsion
Compressed Cucumber, Fermented Plum Vinaigrette

Asparagus Tartlet *V*
Truffle Ricotta, Poached Egg, Parmesan
Soft Herbs, Wild Mushrooms

Yellow Corn Soup with Shrimp *GF*
Brown Butter, Local Apricots, Chive Blossom
Meyer Lemon, Corn Ash

MAIN COURSE

Choice Of:

Warm Seafood Crêpe & Caviar
Elderflower, Horseradish, Parmesan
Shaved Almonds

Garden Vegetables *V*
Pistachio Cream, Miso, Weiser Potatoes
Maldon Salt, Castelfranco, Lemon Oil

Halibut with Asparagus *GF*
Fava Beans, Green Chickpeas, Tapioca
Lemon Herb Emulsion

Jidori Chicken
Garden Sunchokes, Mustard Pearls, Leeks
Marcona Almonds & Honey Glaze

Handmade Spring Agnolotti *V*
Sweet Pea Ricotta, Crispy Artichoke
Truffle Cream

Beef Tenderloin
Morel Mushrooms, Parmesan Polenta
Spring Charred Onion, Apricot Madeira Reduction

Poached Lobster & Brentwood Corn Custard
Sour Cream Dough, Pickled Cherries
Citrus & Brown Butter Sabayon

DESSERT

Choice Of:

Peach Yogurt Tart
Olive Oil Cake, Vanilla Sablé, Yogurt Crémeux

Strawberry Éclair
White Chocolate Mousse, Strawberry Namelaka
Strawberry-Rose Gel

Chocolate Raspberry Mille-Feuille
Puff Pastry, Pistachio
Milk Chocolate Whipped Ganache

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.



@THEBLVDBW



COCKTAILS

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

THE ONLY CAVIAR

Classic Accoutrements Served with Potato Blinis

White Sturgeon	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>	
Siberian Sturgeon	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>	
Oscietra	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

BEVERAGES

Sodas	8
Coke	
Coke Zero	
Diet Coke	
Ginger Ale	
Sprite	
Club Soda	
Refreshing	10
Iced Tea	
Lemonade	
Still	12
Acqua Panna	
Sparkling	12
San Pellegrino, Fever-Tree	
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	14
(Option to Add Cardamom)	
Milk Options	
Soy, Almond, Oat, Coconut, Skim	
Low Fat, Whole	

TEA

Selection by Rishi Tea	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!	
<i>Roasted Beef Tenderloin & Bresaola</i>	
<i>Wrapped in a Golden Sour Cream Pastry</i>	
<i>Served with Mushroom & Truffle Duxelle, Potato Purée</i>	
<i>Green Peppercorn Sauce & Seasonal Vegetables</i>	
Super Sunday	72
Available 5:00 pm - 10:00 pm	
Indulge in the ultimate Super Sunday feast!	
<i>Slow Roasted Prime Rib of Beef with Braised Short Rib</i>	
<i>Served with Yorkshire Pudding, Seasonal Vegetables</i>	
<i>Caramelized Onion & Herb Soufflé, Potato Purée</i>	
<i>Red Wine & Shallot Sauce</i>	
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

