

# BRUNCH



## BOTTOMLESS CHAMPAGNE BAR 40

### TUTTI FRUTTI

#### **BASIC 17**

homemade granola, mixed berries

#### **CALIFORNIA FRUIT 26**

melon, berries, honey yogurt

### BED & BREAKFAST

#### **THOUSAND COUNT 23**

toasted belgian waffle, orange cream

#### **FLUFFY PILLOWS 24**

pancakes, mixed berries, powdered sugar

#### **MORNING CURE 25**

chef's choice of cold cuts, goat cheese, manchego

#### **CALIFORNIA TOAST 28**

avocado, grilled artisanal sour dough loaf, hummus, sunflower seeds, crispy quinoa

### EGG CELLENT

#### **V.I.P. 29**

scrambled egg whites, spinach, mushrooms, red pepper coulis, potato swirl

#### **THE BLVD BENEDICT 34**

parma ham, swiss chard, grilled country bread, lobster, \*hollandaise

#### **LONDON BRIDGES 38**

egg, baked beans, sausage, cured english bacon, portobello mushroom, grilled tomato, juice, choice of coffee or tea

*THEBlvd signature*

#### **TRUFFLE BROTHERS 36**

two-egg frittata, peas, black truffle, pecorino romano

*THEBlvd signature*

#### **NORWEGIAN 32**

poached eggs, smoked salmon, potato rosti, \*hollandaise, caviar

#### **MI RANCHO 29**

sunny-side up eggs, corn tortillas, avocado, chorizo

### BEGIN HERE

#### **BABY SPINACH & CALIFORNIA DATES 20**

crumbled goat cheese, pistachio, honey lemon dressing

#### **TUNA NICOISE SALAD 27**

baked pee wee potatoes, green beans, cured olives, heirloom tomatoes, warm poached egg, citrus dressing

#### **SMOKED SALMON PIZZA 28**

fennel and leek fondue, lemon oil, fresh dill

### THIS SHOULD DO IT

#### **SERRANO & FIG SANDWICH 28**

manchego cheese, marinated pepper, fig jam, mustard frills, crushed marcona almonds, soft pretzel bun

#### **LAMB BURGER 30**

brioche bun, persian cucumber, baby arugula, crumbled feta cheese, sundried tomato & harrisa aioli

#### **THE BLVD BURGER 35**

brioche bun, short rib & chuck pattie, truffle tremor cheese, garlic & provencale herb butter, yellow tomato & red mustard frills

#### **PORCINI MUSHROOM RAVIOLI 36**

caramelized cipolini onion, sautéed mushrooms, baby sorrel, smoked tomato relish

#### **GRILLED MARINATED FLANK STEAK 34**

red onion & rapini salad, baby iceberg, heirloom cherry tomato, pointe reyes blue cheese ranch dressing

#### **JIDORI CHICKEN PICCATA 33**

preserved lemon, green olive, roasted cauliflower, king mushrooms, ricotta salata, oregano

#### **GRILLED SEA BREAM 41**

pipperade, squash blossom fritter, tapenade

### MOMENT OF SWEETNESS

ask for our dessert tray **14 each**

### FARM TO TABLE

THEBlvd utilizes the freshest produce, meats & fish from indigenous farms & markets supporting the local community & a healthy lifestyle.

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

*Please note a service charge of 18% for 6 people and up will be added automatically.*

  @BeverlyWilshire #THEBlvd

**Chef de Cuisine Jeffrey Cristelli**  
**Executive Chef Thomas Bellec**