

# *Desserts for Brunch*

## **Chocolate Tart 14**

Crunchy Short Crust, White Chocolate Mousse, Salted Caramel

## **Strawberry Pistachio 14**

Pistachio Sponge, Strawberry Cremeux, Mousse Pistachio, Strawberry Mousse

## **Roasted Fruit Tart 16**

Crumbly Sable, Citrusy Cremeux, House-made Passion Fruit Meringue

## **Roche 16**

Hazelnut Praline, Salted Vanilla Caramel, Hazelnut Mousse and Cake

**Restaurant Chef** Amir Nematipour

**Restaurant Manager** Victor Triebel



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# Cocktails

## TINSELTOWN TEA 23

Lemon, Mint, Ginger, Honey,  
Jameson or Hennessy VSOP

## WINTERTIME 20

Tanqueray Gin, Pear, Basil, Sugar  
Cane, Lime, Club Soda

## PRETTY WOMAN 28

Moët & Chandon Rosé Champagne,  
Belvedere, Combiér Pêche De Vigne  
Liqueur, Raspberries, Aquafaba

## FORBIDDEN FRUIT 19

Belvedere, Alain Milliat Apple Jus,  
St. Germain Elderflower Liqueur, Lime

## RED CARPET MARGARITA 20

Casamigos Reposado, Aperol,  
Orange, Lime, Sugar Cane

## GOLDEN MOJITO 21

Zacapa 23yr Old Dark Rum,  
Mint, Orange, Brown Sugar, Lime,  
Ginger Ale

## NEGRONI PRIVÉ 20

Tanqueray 10, Campari, Carpano  
Antica Vermouth, Cynar

## RODEO DRIVE SIDECAR 20

Hennessy VSOP, Grand Marnier,  
Orange, Lemon, Sugar Cane

## MOCHA MARTINI 20

Belvedere, Kahula Liqueur, Espresso,  
Godiva Chocolate Liqueur, Vanilla



Ruinart Blanc de Blancs  
Reims, France NV **46 / 185**  
Ruinart Rosé  
Reims, France NV **48 / 192**

# Cognac

## HENNESSY JOURNEY

Hennessy VSOP	
2 oz	19
Hennessy X.O	
1 oz / 2 oz	21 / 40
Hennessy Paradis	
1 oz / 2 oz	30 / 58
Hennessy X.O Paradis Imperial	
0.5 oz / 1 oz / 2 oz	100 / 190 / 370
Hennessy Richard	
0.5 oz / 1 oz / 2 oz	150 / 295 / 590

Rémy Martin V.S.O.P. 2 oz	24
Rémy Martin XO 2 oz	42

## LOUIS XIII

0.5 oz / 1 oz / 2 oz	110 / 200 / 390
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# Dessert Wine

Sandeman Port 10yrs / 20yrs	17 / 23
Standard 2 oz Pour	

# Coffee

Black or White Russian	21
Irish Coffee	19
Amaretto Coffee	19
Bailey's Cream Coffee	19
Kahlua Coffee	19