

# Mother's Day Brunch

Sunday, May 9





## Privé Favorites

-  **Hand Cut French Toast** Brioche, Berries, Caramel Pecan Crumbs **24**
-  **Crab & Egg White Frittata** Smoked Cheddar, Cilantro, Fine Beans, Hollandaise **26**
- Mango Toast** Hazelnut-Pepita Butter, Guacamole, Aleppo Pepper **24**
-  **Avocado Toast** Marinated Tomato, Persian Feta, Moroccan Spices, Parsley Salsa **25**
- Smoked Salmon Flatbread** Caviar, Radish, Dill and Garlic Cream Cheese **26**
- Carrot Tart** Ricotta and Herbs, Gremolata, Petite Citrus Mix **28**

## Bowls

-  **Beetroot Bowl** Broccoli, Beets, Grains, Kimchi, Bean Sprouts, Ginger Soy-Sesame **22**
-  **Avocado Bowl** Ancient Grains, Sweet Potatoes, Kale, Walnuts, Chickpeas, Beets **22**
-   **Acai Bowl** Banana, Coconut Yogurt, Berries, Granola **18**

## Salads

-   **Roasted Acorn Squash Salad** Kale, Quinoa, Cranberry Dressing **20**
-   **Santa Barbara Greens** Local Lettuce, Crispy Vegetables, Basil Mustard Emulsion **20**
- Hamachi Poke** Avocado, Persian Cucumber, Scallions, Red Chili, Crisps **22**




## Enhancements

- Chicken 8**
- Shrimp 12**
- Grilled Salmon 12**

## Brunch Favorites

- Char Grilled Lobster** Radish, Petite Herb Mix, Roasted Garlic Oil **36**
-  **Santa Monica Mussels** Garlic, Calabrese Oil, Parsley, Grilled Baguette **26**
- Jidori Mustard Chicken** Harissa Couscous, Pomegranate, Cilantro **26**
- Impossible Meat Burger** Caramelized Onions, Jalapeño Aioli, Potato Bun **24**
- Steak Sandwich** Spicy Aji Amarillo, Cheese, Pressed Bun **25**
- Asian Miso Glazed Bass** Local Kimchi, Celeriac Pear Purée, Crispy Garlic **28**
- BLVD Cheeseburger** Wagyu, Brie, Fig Onion Chutney, Brioche **24**

## Juices

-   **Orange** Fresh-Squeezed Orange Juice **12**
-   **Healthy Morning** Spinach, Kale, Granny Smith Apples **12**

A special thank you to

# MIKIMOTO

for providing a complimentary bottle of their  
signature Eau de Parfum to all moms joining us for  
Mother's Day brunch

Restaurant Chef Amir Nematipour  
Restaurant Manager Victor Triebel



@THEBLVDBW #THEBLVDPrivé

 = vegan  = gluten-free  = vegetarian

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

Please note a service charge of 15% for brunch is added automatically. For parties of 6 or more 20% is added automatically.

# Wine

## SPARKLING & CHAMPAGNE

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



Zardetto, Prosecco  
Italy NV **15 / 62**

Moët & Chandon, Brut Impérial  
Épernay, France NV **27 / 108**

Moët & Chandon, Rosé  
Épernay, France NV **35 / 140**

Dom Pérignon  
Épernay, France **80 / 320**

Cristal  
Reims, France **710**

## RED

Merlot, Duckhorn  
Napa Valley **25 / 100**

Pinot Noir, Siduri  
Willamette Valley, Oregon **20 / 80**

Pinot Noir, Schug  
Sonoma County **23 / 92**

Tuscan Blend, Villa Antinori  
Tuscany **24 / 96**

Cabernet Sauvignon, Iconoclast  
Russian River Valley **24 / 96**

Cabernet Sauvignon, Canvasback  
Red Mountain, Washington **20 / 80**

Cabernet Sauvignon, Joseph Phelps  
Napa Valley **57 / 228**

Zinfandel, Frank Family Vineyards  
Napa Valley **26 / 104**

Napa County Blend, Newton Vineyards  
Napa Valley **20 / 75**

Pinot Noir, Sanford  
Santa Rita Hills (375ml) **36**

## ROSÉ

Whispering Angel  
Côtes de Provence, France **22 / 88**

Rosé, M. Chapoutier  
Cotes-du-Rhone, France **15 / 60**

## WHITE

Pinot Grigio, Jermann  
Venezia Giulia, Italy **19 / 76**

Riesling, Fess Parker  
Santa Barbara **18 / 72**

Chenin Blanc, Château Moncontour  
Vouvray **18 / 72**

Sauvignon Blanc, Villa Maria  
Marlborough, New Zealand **18 / 72**

Sauvignon Blanc, Jean et Michel Domaine Naudet  
Sancerre **19 / 76**

Chardonnay, Iconoclast  
Napa Valley **23 / 92**

Chardonnay, Louis Latour  
Pouilly-Fuise, Burgundy **25 / 100**

Chardonnay, Far Niente  
Napa Valley **35 / 140**

Chardonnay, Sanford  
Santa Rita Hills (375ml) **34**

# Cocktails

## PINK FIZZ 21

Belvedere, Ruinart Rosé, Strawberries,  
Rosemary, Lemon, Sugarcane  
**\*Special Mother's Day Cocktail**

## 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, Combier 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, Sugarcane

## MOCHA MARTINI 20

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

## BLOODY ELYX 21

Absolut Elyx, Tomato Juice, Horseradish,  
Olives, Tabasco

# Mocktails

## PEAR NOJITO 11

Mint, Lime, Alain Milliat  
Pear Juice, Ginger Ale

## VIRGIN MOJITO 11

Mint, Lime, Soda Water

# Beer

## DRAFT— CRAFT L.A. 12

Stella Artois, Lager, Belgian  
IPA, Golden Road Los Angeles

## BOTTLE 10 DOMESTIC

Budweiser, Sierra Nevada

## IMPORTED

Heineken, Peroni, Guinness, Corona, Amstel Light,  
Beck's Non-Alcoholic