

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 gift of their
signature Eau de Parfum to all moms
joining us for Mother's Day brunch

Restaurant Chef Amir Nematipour
Restaurant Manager Victor Triebel



@THEBLVDW #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 20% for brunch 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