

Dinner









CAVIAR

CLASSIC OSETRA	135
1 oz	
IMPERIAL OSETRA	245
1 oz	
ELITE RESERVE OSETRA	395
1 oz	
Condiments, Gaufrette Chips	

BREADS

GRILLED SOURDOUGH 	15
Salmoriglio, Olive Oil, Garlic Confit, Tomatoes	

APPETIZERS

LAMB CHOPS  	30
Locally Grown Olive Salsa Verde, Lime	
HOUSE-MADE RICOTTA 	24
Petite Herbs, Kashmiri Salt, Spanish Oil Roasted Seasonal Fruits, Grilled Bread	
JAPANESE HAMACHI "CRUDO"  	28
Cilantro, Jalapeños, Lemon Citronette	
WAGYU TSUKUNE 	27
Snake River Farms Wagyu, Cured Egg Yolk Garlic Mayo	
GARLIC PRAWNS	27
Gochujang Chili, Caramelized Garlic Romesco Sauce	
AGUACHILE  	26
Corvina, Red Pickled Onion, Radish, Lime Cilantro, Chive, Cucumber	

SALADS

ROASTED FENNEL SALAD  	24
Katsuobushi, Preserved Lemons, Mint Organic Cauliflower, Calabrian Chili	
"LITTLE GEM" LETTUCE SALAD  	24
California Citrus Fruits, Radish, Edamame Ginger Sesame Dressing	
CHARRED BROCCOLINI & BRUSSELS  	24
Oven-Fired Brussels Sprouts, Haloumi Red Quinoa	
SALAD ENHANCEMENTS	
Chicken	10
Salmon	18
Shrimp	20
Grilled Lobster Tail	24
8 oz. Filet Steak	38

ENTREES

ROASTED CAULIFLOWER 	34
Coconut Yogurt, Almond Streusel, Pomegranate	
GRILLED BRANZINO  	36
Smoked Whole Seed Chermoula, Cilantro Lime, Whipped Turnips	
ROASTED CHICKEN SPIEDINI	36
Spiced Cashew Crust, Yogurt Raita Red Onion Salad	
PACIFIC HALIBUT 	45
Avocado Mole, Smoked Eggplant Blistered Shishito Peppers	
KUROBUTA PORK CHOP	59
Crunchy Quinoa Salad, Favette Mustard Seed, Miso Jus	
20 OZ. SNAKE RIVER FARMS RIBEYE	89
Porcini-Black Garlic Cream, Sage Grilled Leeks, Zhoug Sauce	
SPINACH & MUSHROOM TORTELLINI SKILLET 	32
Brown Butter, Wild Mushrooms, Sage Ricotta	

SIDES

SPICED CARROTS	12
Whipped Feta, Toasted Sesame Seeds	
CHARRED SHISHITO PEPPERS	12
Harissa-Tahini, Lime, Cilantro	
CATALONIA SPINACH	12
Pan-Roasted Wild Mushrooms	
CRISPY ROASTED QUINOA	12
Spiced Pumpkin Seeds	

DESSERTS

TIRAMISU	15
Cold Brew, Mascarpone, Almond Liqueur	
CHOCOLATE TRIO	15
Opalys 33% White Chocolate Amina 85% Dark Chocolate Caramelia 36% Milk Chocolate, Puffed Rice	
COCONUT & SAFFRON CUSTARD	15
White Chocolate, Blood Orange, Coconut	
NEAPOLITAN	15
Monterey Almonds, 70% Gianduja Dark Chocolate Golden Hills Pistachios, Strawberries	
CHEESECAKE	15
Crème Fraiche, Vanilla, Eureka Lemon Ataulfo Mango	
SORBET	15
San Andreas Strawberry Sorbet, Almond Crumb Freeze-Dried Strawberries	



@THEBLVDBW

 Dairy-Free  Gluten-Free  Vegan  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. For parties of 6 or more 20% gratuity is added automatically.

THE BEVERLY HILLS

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