

# Dinner

## BREADS

- GRILLED SOURDOUGH**  15  
*Salmoriglio, Olive Oil, Garlic Confit, Tomatoes*
- DAILY LAVASH SELECTION**  15  
*Whipped Spinach, Feta*

## APPETIZERS

- WAGYU BEEF YAKITORI**  29  
*Shishito Peppers, Sesame Seeds  
Sweet Yao Gai Sauce*
- LAMB CHOPS**   30  
*Locally Grown Olive Salsa Verde, Lime*
- HOUSE-MADE RICOTTA**  24  
*Arugula, Seasonal Fruits, Kashmiri Salt  
Grilled Sourdough*
- JAPANESE HAMACHI "CRUDO"**   28  
*Cilantro, Jalapeños, Lemon Citronette*
- WOOD-GRILLED BROCCOLINI** 24  
*Aji Cheese, Aged Lemon Panko*
- GARLIC PRAWNS** 27  
*Gochujang Chili, Caramelized Garlic  
Romesco Sauce*

## SALADS

- LOCAL 'EARTH MIX' GREENS**  24  
*Shaved Root Vegetables, Edamame  
Creamy Balsamic Vinaigrette*
- CHARRED BROCCOLINI  
& BRUSSELS**  24  
*Oven-Fired Brussels Sprouts, Haloumi  
Red Quinoa*
- CAESAR SALAD** 25  
*Baby Romaine, Asiago, White Anchovies  
Lavash*
- SALAD ENHANCEMENTS**
- Chicken* 10  
*Salmon* 18  
*Shrimp* 24  
*Grilled Lobster Tail* 24  
*5 oz. Filet Steak* 28

## CAVIAR


- ROYAL OSETRA** 135  
1 OZ
- IMPERIAL OSETRA** 245  
1 OZ
- ELITE RESERVE OSETRA** 395  
1 oz, Accoutrements, Toast Points

## ENTRÉES

- ROASTED CAULIFLOWER**  34  
*Coconut Yogurt, Almond Streusel, Pomegranate*
- SPINACH & MUSHROOM  
TORTELLINI SKILLET**  34  
*Brown Butter, Wild Mushrooms, Sage Ricotta*
- SCOTTISH SALMON** 38  
*Arugula, Feta, Watermelon, Charred Pearl Onion  
Avocado Goddess, Couscous*
- SWORDFISH** 38  
*Horseradish Crust, Roasted Potatoes, Olives  
Grilled Asparagus, Garlic Beurre Blanc*
- LOBSTER PAPPARDELLE** 40  
*Lobster Cream Sauce, Caviar*
- ROASTED CHICKEN KEBAB** 36  
*Spiced Cashew Crust, Yogurt Raita  
Red Onion Salad*
- KUROBUTA PORK CHOP** 59  
*Crunchy Quinoa Salad, Favette, Mustard Seed  
Miso Jus*
- 20 OZ. SNAKE RIVER FARMS RIBEYE** 89  
*Grilled Baby Leeks, Bone Marrow Butter*
- SIDES**
- SPICED CARROTS** 12  
*Whipped Feta, Toasted Sesame Seeds*
- CHARRED SHISHITO PEPPERS** 12  
*Harissa-Tahini, Lime, Cilantro*
- CATALON SPINACH** 12  
*Pan-Roasted Wild Mushrooms*
- CRISPY MARBLE POTATOES** 12  
*Sun-dried Tomato Chimichurri, Cilantro*



@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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