

# Christmas Day



Sunday, December 25, 2022  
10:30AM to 9:30pm  
3 course menu at \$135 per person

## FIRST

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**JAPANESE HAMACHI "CRUDO"**  
*Cilantro, Jalapeño, Lemon Citronette*

-OR-

**PRIME BEEF YAKITORI**  
*Local Earth Mix, Shishito Pepper, Sesame Seeds*

## SECOND

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**ORGANIC MARY'S CHICKEN "PAILLARD"**  
*Tomato, Kalamata Olives, Artichokes, Potato Vierge*

-OR-

**CRUSTED SEA BASS**  
*Pea and Edamame Favette, Crunchy Quinoa, Mustard Seed & Lemon-Thyme Sauce*

-OR-

**SEAFOOD PAPPARDELLE**  
*Lobster, Shrimp & Scallop, Citrus Beurre Blanc, Black Pepper Gremolata*

## THIRD

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**PANNA COTTA**  
*Yogurt, Berries, Vanilla Crumbs*

-OR-

**GIANDUJA**  
*Hazelnut Praline, Guanaja 66%, Dark Chocolate Sable*

## ENHANCEMENT

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**SEAFOOD PLATTER 90**  
*2 Lobster Tails, 6 Oysters, 4 Shrimp served with Cocktail Sauce, Tabasco, Lime*

**OYSTERS 30**  
*6 Oysters, Tabasco, Lime*

**SHRIMP COCKTAIL 40**  
*4 Jumbo Shrimp, Cocktail Sauce*



@THEBLVDBW

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. Please note, a 20% gratuity is added automatically.

# THE BEVERLY HILLS

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