

Thanksgiving

Thursday, November 24, 2022
11:00AM to 9:30pm
3 course menu at \$125 per person

FIRST

WHEAT BERRY AND KALE SALAD

*Local Organic Kale, Roasted Butternut Squash, Shaved Parmigiano Reggiano
Walnut, Cranberry, Apple Cider Emulsion*

-OR-

PUMPKIN HAZELNUT RAVIOLI

Roasted Pine Nuts, Charred Rapini, Pistachio Pesto, Brown Butter & Sage Sauce

SECOND

BRAISED SHORT RIB BORDELAISE

Porcini-Braised Short Rib Bordelaise Black Garlic Cream, Grilled Baby Leeks, Zhoug Sauce

-OR-

ROASTED "DIESTEL" TURKEY ROULADE

Vadouvan-Spiced Fine Beans, Roasted Kabocha Squash Purée, Port Jus

THIRD

APPLE PIE

Flambéed Apples, Shortbread Crust, Lemon Pastry Cream

-OR-

CHOCOLATE TRIFLE

Abinao 86% Chocolate Mousse, Caramel, Flourless Sponge Cake, Mirror Glaze

ENHANCEMENT

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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