

# Dinner

## BREADS

- GRILLED SOURDOUGH**  20  
*Salmoriglio, Olive Oil, Garlic Confit, Tomatoes*
- DAILY LAVASH SELECTION**  18  
*Whipped Spinach, Feta*

## APPETIZERS

- WAGYU BEEF YAKITORI**  34  
*Shishito Peppers, Sesame Seeds  
Sweet Yao Gai Sauce*
- LAMB CHOPS**   40  
*Locally Grown Olive Salsa Verde, Lime*
- HOUSE-MADE RICOTTA**  28  
*Arugula, Seasonal Fruits, Kashmiri Salt  
Grilled Sourdough*
- JAPANESE HAMACHI "CRUDO"**   32  
*Cilantro, Jalapeños, Lemon Citronette*
- WOOD-GRILLED BROCCOLINI** 25  
*Aji Cheese, Aged Lemon Panko*
- GARLIC PRAWNS** 36  
*Gochujang Chili, Caramelized Garlic  
Romesco Sauce*

## SALADS

- LOCAL 'EARTH MIX' GREENS**  30  
*Shaved Root Vegetables, Edamame  
Creamy Balsamic Vinaigrette*
- CHARRED BROCCOLINI  
& BRUSSELS**  32  
*Oven-Fired Brussels Sprouts, Haloumi  
Red Quinoa*
- CAESAR SALAD** 34  
*Baby Romaine, Asiago, White Anchovies  
Lavash*
- SALAD ENHANCEMENTS**
- Chicken 12
  - Salmon 24
  - Shrimp 30
  - Grilled Lobster Tail 30
  - 5 oz. Filet Steak 30

## CAVIAR

- ROYAL OSETRA** 165  
1 OZ
- IMPERIAL OSETRA** 265  
1 OZ
- ELITE RESERVE OSETRA** 395  
1 oz, Accoutrements, Toast Points

## ENTRÉES

- ROASTED CAULIFLOWER**  42  
*Coconut Yogurt, Almond Streusel, Pomegranate*
- SPINACH & MUSHROOM  
TORTELLINI SKILLET**  42  
*Brown Butter, Wild Mushrooms, Sage Ricotta*
- SCOTTISH SALMON** 44  
*Arugula, Feta, Watermelon, Charred Pearl Onion  
Avocado Goddess, Couscous*
- SWORDFISH** 42  
*Horseradish Crust, Roasted Potatoes, Olives  
Grilled Asparagus, Garlic Beurre Blanc*
- LOBSTER PAPPARDELLE** 48  
*Lobster Cream Sauce, Caviar*
- ROASTED CHICKEN KEBAB** 44  
*Spiced Cashew Crust, Yogurt Raita  
Red Onion Salad*
- KUROBUTA PORK CHOP** 62  
*Crunchy Quinoa Salad, Favette, Mustard Seed  
Miso Jus*
- 20 OZ. SNAKE RIVER FARMS RIBEYE** 95  
*Grilled Baby Leeks, Bone Marrow Butter*
- SIDES**
- SPICED CARROTS** 15  
*Whipped Feta, Toasted Sesame Seeds*
  - CHARRED SHISHITO PEPPERS** 15  
*Harissa-Tahini, Lime, Cilantro*
  - CATALON SPINACH** 15  
*Pan-Roasted Wild Mushrooms*
  - CRISPY MARBLE POTATOES** 15  
*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 WOOD

BEVERLY HILLS