

Christmas Eve Brunch

Sunday, December 24, 2023
11:30am to 5:00pm

REGIIS OVA CAVIAR

CLASSIC GARNISHES SERVED WITH POTATO BLINIS

GOLDEN OSSERTA 385
30 Grams

SUPREME 285
30 Grams

HYBRID 225
30 Grams

SEAFOOD

ICE COLD OYSTERS   30
6 Seasonal Oysters, Mignonette, Lemon

CHILLED SEAFOOD TOWER   90
6 Oysters, 2 Lobster Tails
4 Nordic Shrimp, Cocktail Sauce
Mignonette, Lemon

SHRIMP COCKTAIL 40
4 Large Shrimp, Cocktail Sauce

APPETIZERS

SPRING BERRIES & BELLWETHER RICOTTA  26
House-Made Granola, Market Berries
Vanilla Bean Greek Yogurt

STEEL CUT OATMEAL BRÛLÉE 24
Roasted Local Fruit & Berries

RED GEM CAESAR SALAD  26
Tuscan Kale, Aromatic Crouton Crumble
Parmesan Cheese, Hen Egg Dressing

LOCAL 'EARTH MIX' GREENS   26
Shaved Market Vegetables
Edamame, Balsamic Vinaigrette

BAKERY

BLUEBERRY CRUFFIN 22
Laminated Brioche, Blueberry Crème Fraîche



ENTRÉES

BLVD BURGER 38
Dry Aged & Bone Marrow Burger
Bibb Lettuce, Heirloom Tomato
Bacon Marmalade

SMOKED NORWEGIAN SALMON BENEDICT ROYALE 42
Poached Hen Eggs, Hollandaise Sauce
Crispy Capers, Frisée Endive Salad

FRENCH TOAST 30
Spiced Brioche, Maple Syrup, Market Berries
Crème Fraîche Chantilly Cream

SCOTTISH SALMON 38
Arugula, Feta, Watermelon, Couscous
Avocado Goddess, Charred Pearl Onion

SNAKE RIVER FAMS STRIPLOIN & EGGS   72
Two Eggs Any Style, Béarnaise Sauce
Dry-Aged 9 oz Strip Loin, Hash Browns

CALIFORNIA BREAKFAST 34
Two Eggs Any Style, Hash Browns
Smoked Bacon or Sausage

ROASTED CHICKEN & SOURDOUGH BELGIAN WAFFLE 42
Bacon & Chive Sourdough Waffle
Roasted Chicken, Honey Butter

RODEO DRIVE PANCAKES 28
Gold Infused Chocolate Mousse
100% Maple Syrup

OMELETE 30
Choice Of Toast, \$1 Per Topping



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

THE BILBO

BEVERLY HILLS