

New Year's Eve

Sunday, December 31, 2022
7:00pm to 1:00am
4 course menu at \$395 per person

CANAPÉS

Gougère with Black Winter Truffle Fondue

Smoked Salmon Tartare Tart

FIRST

REGIIS CAVIAR

Smoked Sturgeon Mousse, Champagne Lemon Verbena Gelée, Squid Ink Tuile

-OR-

DRY-AGED HAWAII KAMPACHI

Cherry Blossom, Red Shiso, Sea Urchin

-OR-

RED KURI SQUASH VELOUTÉ

Parmesan Mousse, Black Truffle, Podi Spice

SECOND

ORA KING SALMON EN CROUTE

Regiis Ova Salmon Roe, Wild Fennel, Dill Scallop Mousse

-OR-

PERIGORD BLACK TRUFFLE RISOTTO

Aged Parmesan Mousse, Perigord Black Truffles, Comté Cheese

THIRD

BBQ RED BEET

Smoked Sun-Dried Tomatoes, Toasted Walnuts, Red Beet Vinaigrette

-OR-

WESTHOLME AUSTRALIAN WAGYU STRIP LOIN

*Potato Au Gratin, Trumpet Royale Mushrooms, Red Wine Beef Jus, Red Mustard
(Alba White Truffle Supplement \$188)*

-OR-

POULET EN BRIOCHE

Winter Black Truffles, Jerusalem Artichoke Praline, Red Endive

FOURTH

TICKING BOMB

Hot Chocolate Ganache, Cinnamon Graham, With Tableside Hot Chocolate

-OR-

TIME TO CELEBRATE

White Chocolate Torrone, Raspberry

EXECUTIVE CHEF, DAMEON EVERS



@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 BEBOP

BEVERLY HILLS