

# Lounge

## REGIIS OVA CAVIAR




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### CLASSIC GARNISHES SERVED WITH POTATO BLINIS

<b>GOLDEN OSSETRA</b> <i>30 Grams</i>	<b>385</b>
<b>SUPREME</b> <i>30 Grams</i>	<b>285</b>
<b>HYBRID</b> <i>30 Grams</i>	<b>225</b>

## RAW BAR

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<b>ICE COLD OYSTERS</b>   <i>Meyer Lemon, Mignonette Sauce</i>	<b>36</b>
<b>GULF PRAWNS</b>   <i>House Cocktail Sauce, Meyer Lemon, Chilled Prawns</i>	<b>40</b>
<b>SEA LIFE PLATTER</b>   <i>Served with 6 Oysters, 1 Maine Lobster Tail 4 Chilled Gulf Prawns, Dijonnaise Sauce</i>	<b>98</b>

## BAR FAVORITES

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<b>TRUFFLE FRENCH FRIES</b>   <i>Parmesan Cheese, Black Summer Truffle, Garlic Aioli</i>	<b>38</b>
<b>PARKER HOUSE ROLLS</b>  <i>Black Truffle, Vermont Cultured Butter, Sel Gris Salt</i>	<b>24</b>
<b>GARDEN CRUDITÉS</b>  <i>Baby Fennel, Nasturtium Blossoms, Young Carrots Easter Egg Radishes, Mint, Jalapeño Labneh Yogurt</i>	<b>28</b>
<b>BLVD BURGER</b> <i>Dry-Aged Bone Marrow Burger, Portuguese Bun, Bacon Marmalade Heirloom Tomatoes (Vegan Version Available)</i>	<b>38</b>
<b>RED GEM CAESAR SALAD</b> <i>Aromatic Brioche Crumble, Aged Parmesan, Caesar Dressing</i>	<b>26</b>
<b>FRIED CHICKEN SANDWICH</b> <i>Savory Cabbage, Daikon Sprouts, Dill Ranch Dressing</i>	<b>36</b>
<b>CHARCUTERIE &amp; CHEESE</b> <i>Cured Charcuterie, Local California Cheese, Fig Orange Preserve</i>	<b>46</b>
<b>BIGEYE TUNA TARTARE</b>  <i>Red Shiso, Rice Crisp, Fermented Plum, Cherry Blossom</i>	<b>36</b>



@THEBLVDBW



Dairy-Free



Gluten-Free



Vegan



Vegetarian

Produce sourced from local Girl & Dug Farm

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For parties of 6 or more, a 20% gratuity is added automatically.

# THE BEBLVD

BEVERLY HILLS