



Valentine's Day

Wednesday, February 14, 2024
5:00pm to 9:00pm
4 course menu at \$195 per person

FIRST

CLASSIC TOMATO CAPRESE

Lime Basil, Crispy Shallots, Smoked Burrata Cheese, Aged Balsamic Vinegar

-OR-

BIGEYE TUNA TARTARE

Cilantro, Calabrian Chili, Sourdough, Avocado

SECOND

PAN SEARED MAINE SCALLOPS

Braised Pine Nut Ragu, Parmesan Mousse

-OR-

LOBSTER PAPPARDELLE

Maine Lobster, Lobster Sauce, Orange Basil

THIRD

BBQ RED BEET

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

-OR-

ROASTED WILD STRIPED BASS

Aromatic Yogurt Sauce, Coconut Swarnadwipa Spice Butter, Citrus, Herbs

-OR-

SNAKE RIVER FARMS WAGYU EYE OF RIB

Sauce Bordelaise, Black Garlic Pudding, Caramelized Onions, Braised Red Endive

FOURTH

BERRIES AND DARK CHOCOLATE

62% Dark Chocolate

-OR-

RED VELVET

Cream Cheese, Red Velvet Sponge

EXECUTIVE CHEF, DAMEON EVERS

EXECUTIVE PASTRY CHEF, RICCARDO MENICUCCI

 Dairy-Free  Gluten-Free  Vegan  Vegetarian



@THEBLVDBW

Menu subject to change. 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 HOTEL

BEVERLY HILLS