

# NEW YEAR'S EVE DINNER

December 31, 2025

## AMUSE BOUCHE

### CAVIAR CREAM PUFF

Lemon & Chive Crème Fraîche

## STARTER

*Choice of*

### BLUEFIN TUNA CRUDO & DUNGENESS CRAB

Blood Orange, Laudemio Olive Oil, Chives, Avocado Crema

### CINCO JOTAS IBERICO HAM

Grilled Rustic Sourdough Roasted Tomato Bread

### TRUFFLE BURRATA

Roasted Mushroom Salad, Frisée, Barolo Wine Vinaigrette, Shaved Black Truffle

### COLSTON BASSETT SHROPSHIRE BLUE & JAPANESE PEAR SALAD

Tricolor Lettuce, Caramelized Pecans, Sauternes Wine Vinaigrette

### BAY SCALLOP & ROCK SHRIMP FEUILLETÉ

Buttery Puff Pastry, Leek Fondue, Champagne Velouté

## INTERMEZZO

### THE PINK PALACE SORBET

Topped with The Beverly Hills Hotel Champagne

## ENTRÉE

*Choice of*

### WAGYU BEEF FILET MIGNON

Pommes Purée, Grilled Asparagus, Roasted Royal Trumpet Mushrooms, Madeira Jus

### SLOW-ROASTED DUCK BREAST

Duck Confit Lyonnaise Potatoes, Haricot Verts, Fig Port Wine Jus

### BROWN BUTTER ROASTED CHILEAN SEA BASS

Sunchoke Purée, Spinach, Zante Currants, Toasted Pine Nuts, Riesling Jus

### THERMIDOR-STYLE LOBSTER RISOTTO

Wild Mushrooms, Herbs, Hollandaise, Parmigiano-Reggiano

### WINTER TRUFFLE CACIO E PEPE

Handmade Spaghetti, Pecorino Romano, Black Pepper

## DESSERT DUO

### TROPICAL FRUIT VACHERIN

Ginger Honey Roasted Pineapple, Fennel Jam, Chantilly, Pineapple Sorbet

&

### CHOCOLATE CITRUS TARTE

Orange Frangipane, Grand Marnier Chocolate Crèmeux

## FAREWELL GIFT

The Beverly Hills Hotel Pink & White Cookies

\$425 per person