

NEW YEAR'S EVE DINNER

AMUSE BOUCHE

CAVIAR TOSTADA

Lemon & Chive Crème Fraîche, Avocado Crema

STARTERS

Choice of

KABOSU HAMACHI CRUDO & DUNGENESS CRAB

Yuzu, Laudemio Olive Oil, Cilantro, Espelette

CINCO JOTAS IBÉRICO HAM

Grilled Rustic Sourdough Tomato Bread

ROASTED HEIRLOOM BEET SALAD

Whipped Ricotta, Blood Orange, Arugula, Hazelnuts, Saba

BAY SCALLOP & ROCK SHRIMP PILLOW

Tricolor Lettuce, Caramelized Pecans, Sauternes Wine Vinaigrette

INTERMEZZO

THE 'PINK PALACE' SORBET

Topped with The Beverly Hills Hotel Champagne

ENTRÉES

Choice of

WAGYU BEEF FILET MIGNON

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

GRILLED GRASS-FED LAMB CHOPS

Lyonnais Potatoes, Haricot Verts, Fig Port Wine Jus

MISO ROASTED CHILEAN SEA BASS

Sunchoke Purée, Broccolins, Blood Orange Chimichurri

THERMIDOR-STYLE LOBSTER RISOTTO

Wild Mushrooms, Herbs, Hollandaise, Parmigiano-Reggiano

WINTER TRUFFLE CACIO E PEPE

Handmade Spaghetti, Pecorino Romano, Black Pepper

DESSERT

Choice of

STRAWBERRIES & CHAMPAGNE

Strawberry Mousse, Champagne Gelée, Lemon Chiffon, Strawberry-Rose Consommé

TIRAMISU

Coffee Crèmeux, Mascarpone Cream, Espresso-Soaked Genoise

\$450 per person

Prices do not include tax and service charge. Please note, a 20% service charge will be added to the bill for parties of six or more.
If you have a food allergy or intolerance, please inform a member of the restaurant team upon placing your order.