

CHRISTMAS MENU



FIRST COURSE

Sicilian Caponata with Fresh Buffalo Mozzarella

or

Tartare Trio of Salmon, Tuna, Branzino

SECOND COURSE

Tagliarelle Pistachio Pesto with Shrimps

or

Tagliardi Veal Ragu

THE MAIN

Filet Mignon with Peppercorn Sauce

or

Chilean Sea Bass alla Mugnaia

DOLCI

Panettone with Zabaglione Cream

Four Course \$115
Children (Ages 5-12) \$45

For parties of 6 or more please contact the restaurant directly at 310-226-6245.
Please note that 20% gratuity is charged for all Christmas dining.
Vegetarian options upon request.
Cancellations must be made 48 hours in advance to avoid 50% cancellation fee.

Mr. C



BEVERLY HILLS

NEW YEAR'S EVE MENU

FIRST COURSE

Lobster Salad
or
Steak Tartare with Black Truffle

SECOND COURSE

Homemade Ricotta Uovo Raviolo with White Truffle
or
Tagliardi Veal Ragu

THE MAIN

Beef Tenderloin with Black Truffle
or
Chilean Sea Bass with Cherry Tomatoes and Black Olives

DOLCI

Pistachio and Chocolate Mousse

First Seating Four Course from 6 pm to 8 pm at \$195
Second Seating Four Course from 9 pm to end of night at \$215
including extras Amuse Bouche & Bellini Cocktail.
Followed by Bar Lounge DJ and count down.

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