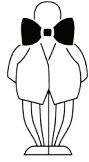


Mr. C



BEVERLY HILLS

FIRST COURSE

Tartare of Ahi Tuna with Chives and
Diced Avocado

or

Puglia Burrata with Multicolored
Cherry Tomatoes

SECOND COURSE

Striped Bass with Asparagus and
Riso Venere

or

Beef Tenderloin with Green
Peppercorns Sauce, Brussels Sprouts
and Potatoes Noisette

SWEET

Mile Fogile with Chantilly Cream
and Amarene

75 Per Person | 35 Wine Pairing

Vegetarian options upon request. A la carte menu also available.

18% automatic gratuity for parties of 6 or more.