

Mr. C



BEVERLY HILLS

CHRISTMAS EVE

FIRST COURSE

Trio of Norwegian Smoked Salmon, Jumbo Shrimp
and Tuna Tartare

SECOND COURSE

Riso Vialone Nano with Seafood all' Armoricaine

THIRD COURSE

Beef Tenderloin with Porcini Sauce

OR

Striped Bass with Cherry Tomatoes, Capers
and Oregano

*All served with Broccolini and Potatoes Tortino

SWEET

Semifreddo al Torroncino with Amarene Sauce

**PER PERSON 95 | CHILDREN (AGES
5-12) 30 | WINE PAIRING 35**

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

Mr. C



BEVERLY HILLS

CHRISTMAS DAY

FIRST COURSE

Tuna Tartare with Riso Venere, Chives, Lemon Zest

OR

Crudo and Mozzarella with Micro Basil

SECOND COURSE

Baked Tagliardi alla Bolognese

OR

Mezze Maniche with Eggplant Tomato Sauce

THIRD COURSE

Alaskan Halibut with White Wine, Gaeta Olives, Served
with Asparagus.

OR

Roasted Leg of Lamb Served with Oven Potatoes,
Onions and Peas

SWEET

Panettone with Mascarpone Cream and

Chocolate Fondant

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