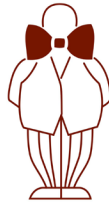


Mr. C



BEVERLY HILLS

FIRST COURSE

King Crab Salad with Soft Avocado served
with Citrus Dressing

OR

Crudo di Parma with Melone di Pane

SECOND COURSE

Pasticcio di Tagliardi alla Bolognese

OR

Baked Cipriani Mezze Maniche with Eggplant,
Tomato and Mozzarella

THE MAIN

Pan Roasted Chilean Seabass with White
Wine Sauce served with Artichokes
alla Romana

OR

Beef Medallions with Green Peppercorn
Sauce served with Truffle Mashed Potatoes

SWEET

Panettone with Mascarpone Cream and
Chocolate Fondant

PER PERSON 95 | WINE PAIRING 35

LUNCH AND
DINNER |
OPEN AT NOON

Vegetarian options upon request. A la carte menu also available.
18% automatic gratuity for parties of 6 or more.