



BEVERLY HILLS

WOOD OVEN

Table with 2 columns: PIZZETTA BLACK TRUFFLE, PIZZETTA CARBONARA, PIZZETTA BUFFALINA, PIZZETTA PROVENÇALE and their prices (19, 18, 17, 16).

CHEESE & CHARCUTERIE PLATES

3 FOR 25 | 5 FOR 40 • CHOOSE FROM BELOW

CHEESE

- PRAIRIE BREEZE CHEDDAR
SOFIA
PETIT BASQUE
CHIRIBOGA BLUE
ESSEX BRABANDER
ÉPOISSES
ESSEX COMTE
CAMEMBERT
SWEET GRASS DAIRY GREEN HILL
MEREDITH DAIRY FETA
MANCHEGO
BRILLAT SAVARIN
OLD AMSTERDAM GOUDA
MOLITERNO AL TARTUFO (ADD 5)
MARIN FRENCH PETITE TRUFFLE (ADD 5)
HOOKS 15YR CHEDDAR (ADD 15)

CHARCUTERIE

- PIO TOSINI PROSCIUTTO DI PARMA
RED TABLE MEAT'S BIG CHET
SAUCISSON SEC
OLYMPIA PROVISIONS ETNA
FUET
CHARLITO'S TRUFFLE SALAMI (ADD 5)
JAMON SERRANO
BRESAOLA
CHARLITO'S SALAMETTO PICCANTE
SMOKED DUCK BREAST
DUCK SALAMI
PAMPLONA
PATE CAMPAGNE
ANGEL'S BISON SALAMI (ADD 5)
RED TABLE MEAT'S SALBANDO (ADD 5)
"5J" JAMON IBERICO DE BELLOTA (ADD 15)

DESSERT

Table with 2 columns: LE FEUILLET, ASSORTED COOKIE PLATE, GELATO & SORBET, DARK CHOCOLATE FONDANT, BROWNIE BOMB, CHOCOLATE BOARD and their prices (15, 12, 9, 14, 18, 29).

Executive Chef: David Féau
Wine Director: Matthew Turner
General Manager: Thibaud Duccini