

# Easter Brunch

## RAW BAR

### IMPERIAL CAVIAR

Served with Chips & Dip

288

### ICE COLD OYSTERS

6 each

### SEA LIFE PLATTER

Served with 6 Oysters, 1 Main Lobster Tail, 4 Whole Prawns, 4 Little Neck Clams

108

## APPETIZERS

### TRUFFLE PARKER HOUSE ROLLS

Black Winter Truffle Aromatic Butter

24

### BIG-EYE TUNA TARTARE

Grilled Sourdough Bread, Yuzu Citronette

Red Shiso

32

### KALE CAESER SALAD

Tuscan Kale, Parmesan Cheese Aromatic

Crouton Crumble

28

### ICEBERG SALAD

Applewood Smoked Bacon

Marinated Cherry Tomatoes

Blue Cheese, Pickled Red Onions

32

### TRUFFLE FETTUCCINE

Aged Parmesan Cheese, Black Winter Truffles

Parmesan Cream Sauce

78

### LYONNAISE SALAD

Applewood Smoked Bacon, California Chicory

Poached Hen Egg

36

## ENTREES

### DUNGENESS CRAB BENEDICT

Sautéed Spinach, Poached Hen Eggs, Hollandaise Sauce

37

### MARY'S CHICKEN & WAFFLES

Roasted Chicken, Smoked Bacon & Chive Waffle, Chicken Jus

38

### CALIFORNIA BREAKFAST

Two Eggs Any Style, Smoked Bacon Or Sausage, Potato Lyonnaise

32

### RUBY RED BEET

Beet Vinaigrette, Pastrami Smoked Tomatoes, Hazelnuts

34

### GRILLED ORA KING SALMON

Cured Salmon Roe, Fennel Confit, Pernod Cream Sauce

48

### CROQUE MADAME

Gruyère Cheese, Fried Hen Egg, Mornay Sauce

28

### EYE OF THE RIBEYE

Confit Shallot, Beef Jus, Truffle French Fries

98

 Dairy-Free  Gluten-Free  Vegan  Vegetarian

Produce sourced from the local Santa Monica Farmers' Market.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please note, a service charge of 15% for brunch is added automatically. For parties of 6 or more 20% gratuity is added automatically.

# THE BEVERLY HILLS

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