



DINNER

SOUP & SALAD

TORTILLA SOUP 16

SHREDDED MARY'S CHICKEN, QUESO FRESCO, AVOCADO

MAINE LOBSTER CHOWDER 18

YELLOW & WHITE SWEET CORN, BELL PEPPERS, BACON

SEA SALT BISCUIT

OAK LETTUCE & ENDIVE SALAD 22

ROASTED PEAR, CAMEO GOAT CHEESE, SPICED WALNUTS

PEAR VINAIGRETTE

GARDEN LETTUCE SALAD 16

SHAVED MARKET VEGETABLES, FRESH HERBS, RED WINE VINAIGRETTE

WEDGE SALAD 18

BABY ICEBERG, APPLEWOOD SMOKED BACON, RADISH

BLUE CHEESE DRESSING

CAESAR SALAD 23

YOUNG RED & GREEN ROMAINE, GARLIC CROUTONS, WHITE ANCHOVY REGGIANO

ADD CHILLED POACHED SHRIMP 8

ADD GRILLED JIDORI CHICKEN BREAST 9

APPETIZERS

SMOKED BALIK SALMON 27

HEIRLOOM APPLE & CELERY SALAD, CAVIAR, PUMPERNICKEL TOASTS

AHI TUNA TARTARE 24

MANGO, SEAWEED SALAD, WONTON CRISPS

OYSTERS ON THE HALF SHELL 24

½ DOZEN, COCKTAIL SAUCE, MIGNONETTE, FRESH HORSERADISH

LA QUERCIA ROSSA BERKSHIRE PROSCIUTTO 26

ASIAN PEAR, POMEGRANATE, ARUGULA, HONEY DRIZZLE

CARLSBAD MUSSELS 26

OVEN ROASTED TOMATOES, CHORIZO, GRILLED BAGUETTE, SAFFRON BROTH

STEAK TARTARE 28

BOULDER VALLEY BEEF TENDERLOIN, CLASSIC GARNISH, HERB FRIES

CRAB CAKE 28

GEM LETTUCE, RUBY RED GRAPEFRUIT, AVOCADO, GREEN GODDESS DRESSING

THE BEVERLY HILLS HOTEL PRIVATE

RESERVE CAVIAR 180

FARM RAISED SIBERIAN OSETRA 1OZ

POTATO BLINIS, TRADITIONAL ACCOMPANIMENTS

PASTA

LINGUINI 29

TINY TOMATOES, FRESH BASIL, SAN MARZANO TOMATO SAUCE

ADD MEATBALLS 9

SPAGHETTI 37

SUNBURST CLAMS, RED FRESNO CHILES, LEMON, FINE OLIVE OIL

PARPADELLE 36

BRAISED CELERY, TALLEGIO, SHAVED MUSHROOMS, BOLOGNESE SAUCE

GARGANELLI 36

BERKSHIRE PORK CHEEKS, PANCETTA, SAVOY CABBAGE, LIGHT PARMIGIANA CREAM

GARLIC BREAD CRUMBS



ENTRÉES

ROASTED CHICKEN 37

MARY'S ORGANIC CHICKEN, FRIED POTATOES, WILD MUSHROOMS
BRUSSEL SPROUTS WITH BACON, CHICKEN JUS

LOBSTER COCONUT CURRY 54

ROASTED WINTER SQUASH, TOMATOES, GREEN CHILIES, BASMATI RICE

YELLOW FIN TUNA 38

QUAIL EGG, WILD ARUGULA & FARRO SALAD, PIPERADE

HARICOT VERT, BLACK OLIVE VINAIGRETTE

LOUP DE MER 42

EGGPLANT RAVIOLI, SAUTÉED SPINACH, ZUCCHINI, BELL PEPPERS, TOMATO RELISH

DIVER SCALLOPS 44

BUTTERNUT SQUASH & MASCARPONE RISOTTO, YOUNG TUSCAN KALE

BLACK TRUFFLE VINAIGRETTE

LAMB CHOPS 46

SONOMA LAMB, SAFFRON COUSCOUS, DRIED APRICOTS, ROOT VEGETABLES

LAMB JUS

BEEF SHORT RIB 45

HORSERADISH POTATO PURÉE, WILD BOAR BACON, BRUSSEL SPROUTS, BRAISING SAUCE

DRY AGED 12 OZ NY 52

BOULDER VALLEY NATURALS PRIME, WHITE CORN SUCCOTASH

FRIED GREEN TOMATOES, RED WINE SAUCE

AMERICAN KOBE BURGER 39 / SIRLOIN BURGER 29

FARM HOUSE AGED CHEDDAR, APPLEWOOD SMOKED BACON, GRILLED ONION

SAUTÉED MUSHROOMS

ADD SUNNYSIDE UP HEN EGG 3

SERVED WITH FRENCH FRIES OR SALAD

SIDES

ROASTED YOUNG CARROTS, HONEY & PISTACHIO 14

SAUTEED BROCOLINI WITH GARLIC & CHILIES 12

SPICED SQUASH, BURRATA & KALE 18

CREAMED CORN WITH TARRAGON & SPECK 14

WILTED SPINACH & ONION RINGS 14

SPLIT PORTIONS 5

*MEAT, SEAFOOD, SHELLFISH OR EGGS SERVED RAW OR RARE MAY INCREASE RISK OF
FOODBORNE ILLNESS