

**B E V E R L Y
C E N T E R**

RESTAURANT WEEK

LUNCH MENU

\$35 PER PERSON

STARTER

CHOICE OF

HEIRLOOM FIELD HUMMUS ^v

Pistachio, Cilantro, Chilled Seasonal Vegetables

ÕRA KING SALMON CRUDO

Watercress, Pickled Fresno, Radish, Yuzu Ponzu

MAIN

CHOICE OF

GRILLED PIMENTO CHEESE SANDWICH

Charred Tomato Basil Soup, Chipotle Crema

NASHVILLE HOT YARDBIRD SANDWICH

Crispy Chicken, Carolina Reaper Rub, Spicy Slaw

CAJUN SHRIMP PASTA

Housemade Pappardelle, Blistered Tomatoes

DESSERT

SORBET

Chef's Daily Selection

V | VEGETARIAN

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF A
FOODBORNE ILLNESS. NOTE: SOME FOOD ITEMS PREPARED MAY CONTAIN NUTS OR TRACE AMOUNTS OF NUTS. ALERT
YOUR SERVER WITH ANY CONCERNS.

**B E V E R L Y
C E N T E R**

RESTAURANT WEEK

DINNER MENU

\$55 PER PERSON

STARTER

CHOICE OF

HEIRLOOM FIELD HUMMUS ^v

Pistachio, Cilantro, Chilled Seasonal Vegetables

BURRATA TOAST

Fresh Mozzarella, Fig Gastrique, Grilled Sourdough

MAIN

CHOICE OF

LEWELLYN'S FRIED CHICKEN

1/2 of our Famous Bird served with Honey Hot Sauce

ROASTED 1/2 BIRD

Grilled Shishito Peppers, Onion, Tomato, Soy Butter

GRILLED CREOLE SPICED SALMON

Basil Pesto, Olive Relish

DESSERT

KEY LIME PIE

Toasted Mint Meringue, Raspberry Sauce,
Seasonal Fruit

SORBET

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