
bread&wine

for L'OREAL

SEPTEMBER 17th BEVERLY HILLS

SEARED AHI

served on crispy lotus root with plum sauce

CHARRED LAMB

with truffled vinaigrette & caramelized sweet onions

FIG & PEPPERED PEAR

served on a red beet chip with crumbled blue cheese

INDIVIDUAL SHRIMP COCKTAIL

heirloom tomato & mango sambal

LOBSTER RAVIOLI

sage butter & roasted tomato puree

SEARED PLUOT PLUMS

greek basil leaf wrapped in prosciutto & ricotta

ROSEMARY GOAT CHEESE MOUSSE

served in parmesan crisp

INDIVIDUAL PARFAITS

brandy soaked oranges, mascarpone & chocolate sauce

GINGER BRULEE

individual spoon service

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L'OREAL, BECAUSE YOU'RE WORTH IT FIZZ

grey goose vodka, lemon juice, falernum, soda water and sugared rim

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