

Lunch Menu

BEVERLY HILLS
COUNTRY CLUB

Mon-Fri 11:30-2:00

DESSERTS

\$6.00 each

- Traditional Tiramisu- Zabaione cream divided by three layers of espresso soaked sponge cakes and dusted with cocoa powder
- Key Lime Cheesecake- New York style cheesecake with a splash of key lime juice, with a thin layer of lime marmalade and a crème rosette
- Chocolate Fondant- Chocolate layer cake filled with rich chocolate cream, topped with chocolate miroir and rimmed with chocolate flakes
- Crème Brulee- Creamy custard topped with caramelized sugar and garnish, presented in a glass cup
- Orange Ripieno- A fresh natural orange shell filled with homemade orange sorbetto and topped with orange peel
- Chocolate Caramel Pyramid- Pyramid molded chocolate mousse with a molten caramel center and dusted with cocoa powder
- Pear Tartlet- Puff pastry covered with a thin layer of fragrant almond paste, topped with pear slices and a crème rosette
- Tart Tartin- Fragrant puff pastry covered with warm caramelized apples
- Sorbets- Served in a martini glass with a chocolate wafer

20% Service Charge & 9.75% Sales Tax Applies To All Food & Beverage