October 18, 2007

'TIS THE SEASON TO BE JOLLY! MAKE THE HOLIDAYS A JOYOUS OCCASION THIS YEAR WITH AN ELEGANT DINNER AT THE PENINSULA BEVERLY HILLS' BELVEDERE RESTAURANT

The season of celebrating age-old traditions with family and friends, old or new, is quickly approaching! The Peninsula Beverly Hills invites you and yours to celebrate the holidays this year at the beautiful Five Diamond Award-winning Belvedere Restaurant. What better way to make merry than to gather loved ones for Christmas Eve, Christmas Day and New Year's Eve at The Belvedere. Executive Chef Sean Hardy has created a culinary feast fit for the three Kings of the Orient! Whether you've been enjoying special moments at The Belvedere with your family for years, or you'd like to begin a new tradition for the holidays, Chef Hardy's Christmas Eve and Christmas Day dinners and spectacular New Year's Eve celebration are sure to create a veritable feast of memories. Following are this year's holiday menus:

Christmas Eve in The Belvedere

The "night before" and all through the Belvedere, creatures stirring to create an extraordinary Christmas feast! The Belvedere Christmas Eve Dinner will be a gastronomical wassail.

Foie Gras and Lingonberry with Sauterne Chantilly

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Roasted Garlic and New Potato Soup with Pancetta and Heirloom Apples

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Alaskan Halibut with Porcini Mushrooms, Baby Brussels Sprouts and Leek Emulsion

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Truffle Stuffed Pheasant with Chanterelles, Celery Root
Bloomsdale Spinach and Chestnut Brown Butter

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Cranberry and Pistachio Cheesecake with Lavender Crème Fraiche

The Belvedere • Sunday, December 24, 2007 • 6:00pm-9:30pm • $105.00

Family Style Christmas at The Belvedere

The holidays are about revelry in the company of family and friends. To celebrate Christmas Day, we invite you to enjoy not only a wonderful "Family-Style Feast" created by Chef Hardy, but the warmth and charm of this beautiful award-winning Beverly Hills restaurant. The sumptuous meal

and the welcoming environs are a Christmas gift to the senses.

To Begin:

Tangerine Duck Confit Salad, Capers, Shaved Fennel and Wild Mushrooms Vinaigrette

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Our Own Smoked Salmon with a Celery Root and Pear Salad, Pomegranate Dressing

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Roasted Organic Beet Salad with Humboldt Goat Cheese and Balsamic & Fig Reduction

To Continue:

Roasted Breast of Diestal Farms Turkey with Chestnut Cranberry Stuffing

Mashed Potatoes, Pan Gravy and a bit more

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Pan Roasted Baramundi Fillet, Pumpkin Mousseline, Brussel Sprout Leaves

and Lobster Emulsion

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Truffle Roasted Veal Shoulder, Okinawa Sweet Potatoes

Chanterelle Mushrooms and Caramelized Onion & Spinach Bread Pudding

To End:

Enjoy a Selection of Sweets from our Dessert Buffet

The Belvedere • Monday, December 25, 2007 • 11:00am-8:00pm • $95.00

Children 12 & under $35.00

New Year's Eve in The Belvedere Early Seating

You've waved goodbye to visiting family, trimmed the tree and opened the gifts… it's time to celebrate the coming of 2008! To begin the year with a hearty celebration and an elegant meal, Belvedere's early seating is ideal! Beginning at 6:00pm, this extravagant meal will set the stage for a memorable evening.

Tasmanian Sweet Crab "Cocktail" with Brayburn Apples, Osetra Caviar and Champagne Gelée

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Tenderloin of Veal with Acorn Squash, Chanterelle Mushrooms

and Huckleberry-Pink Peppercorn Sauce

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Queso Idiazabal with Fresh Honeycomb, Marcona Almond and Saba Reduction

* * *

Chocolate, Chocolate, Chocolate!

The Belvedere • Monday, December 31, 2007 • 6:00pm seating • $125.00

Gala Dinner

Dine at 9:00pm or 9:30pm, and you are in for an exceptional evening! The Gala Dinner is specially orchestrated to count down the final moments of 2007 to midnight. Bring your dancing shoes and enjoy the live band performing in the Living Room to welcome 2008 with the glow of candlelight and the pop of champagne corks!

Tasmanian Sweet Crab "Cocktail" with Brayburn Apples, Osetra Caviar and Champagne Gelee

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Roasted Chestnut and Porcini Mushroom Soup with Artisan Foie Gras and Armagnac

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Maine Diver Scallops with Iberico Ham, Heirloom Potato and Wild Mushroom Pave,
House Made Mustard

* * *

Tenderloin of Veal with Acorn Squash, Chanterelle Mushrooms
and Huckleberry-Pink Peppercorn Sauce

* * *

Queso Idiazabal with Fresh Honeycomb, Marcona Almond and Saba Reduction

* * *

Chocolate, Chocolate, Chocolate!

The Belvedere • Monday, December 31, 2007 • 9:00pm and 9:30pm seatings • $250.00
Live band and Dancing

New Years Eve in The Living Room

If you prefer to ring in 2008 on a lighter note, enjoy the live band performance and dancing in The Living Room while lavishly dining on an exquisite caviar and hors d'oeuvres buffet. All will count down together to the first moments of the New Year!

The Living Room • Monday, December 31, 2007 • 8:00pm • $175.00 • Caviar and Hors D'oeuvres
Live Band and Dancing • New Year's Eve Countdown

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Situated in the heart of Beverly Hills, The Peninsula provides 196 luxuriously appointed rooms,

including 36 suites and 16 private villas nestled among lush tropical gardens. The award-winning Peninsula Spa, twenty-four hour room valet and housekeeping service, premier in-room technology, deluxe marble bathrooms and courtesy local chauffeured Rolls Royce service are just a sampling of the many complimentary features and services offered by the only hotel in Southern California to earn both the AAA Five Diamond and Mobil Five Star awards for fourteen consecutive years.

The Peninsula Beverly Hills is managed by The Peninsula Hotels which operates luxury hotels in key gateways of Asia and the USA: The Peninsula Hong Kong; The Peninsula New York; The Peninsula Chicago; The Peninsula Beverly Hills; The Peninsula Tokyo; The Peninsula Bangkok; The Peninsula Beijing, The Peninsula Manila, The and The Peninsula Shanghai (2009). The Peninsula Hotels is a division of The Hongkong and Shanghai Hotels, Limited.

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