

The Belvedere Restaurant At The Peninsula Beverly Hills Opens To Rave Reviews

After a five-month, much anticipated reopening, the Belvedere restaurant at the Peninsula Beverly Hills is back with a new look, and exciting menu filled with deserving breakfast offerings, a perfect line-up for lunch, delicious choices for fine-dining, and vast appeal for everyone. For over 20-years, the hotel, and restaurant have served as home-away-from-home to a star-studded clientele. More than ever, the focus is on taste-bud pleasing with new dining options, and an impressive collection of enviable champagnes, bottle after bottle of unique, rare find sparkling wines from Spain, France and Italy, vintage port, high-end beer, standard cocktail favorites, exotic fruit/liquor combinations, after-dinner liquors and designer coffees — all overseen by Michael Ploetz, who directs the beverage program for the entire restaurant and hotel.

Looking to refresh the interior of the award-winning Belvedere restaurant, the white tablecloths stayed, while carpets were lifted and replaced with an updated French contemporary look of natural white oak wood flooring. Guest seating remained a priority with plush chairs, booths and large party dining options. Two-tone chairs were brought in to offer a comfy feel, downplaying stuffy, and lending a roomy place for amazing food atmosphere. Another addition to the interior is the fabulous array of million-dollar art that showcases contemporary artists including Sean Scully, Yayoi Kusama, Robert Indiana and others. A dramatic point of design reference that was commissioned for the hotel is a 5-panel art spectacular extravaganza by French painter Fabienne Verdier. It's unique in that guests can catch a look from different angles as one approaches the restaurant. Accommodating all guest requests, the Belvedere also offers two private dining rooms that can seat up to 24.



As this is Beverly Hills — “facelift” is an appropriate description for the menu rejuvenation, and was orchestrated by long-standing Executive Chef David Codney, offering extended choices for breakfast, lunch and dinner. For many years, Codney has kept guests thrilled with the hotel's cuisine. So, with the restaurant revamp, he was given the job of creating a delightful new menu for this prestigious 5-Star hotel's signature restaurant. The end result is a seafood-centric Mediterranean concept with a focus on high-quality, local-sourced ingredients and taste-bud pleasing selection of sustainably caught seafood, some sourced from local fishermen and purveyors, along with produce and herbs, many are grown on-site from a rooftop garden Codney had installed.

Not-to-miss are breakfast delights such as Eggs Benedict and Buttermilk-Blueberry Pancakes, spicy Shakshuka Baked Eggs and house-made Sujuk with confit tomatoes. Lunch boasts a variety of house-made flatbreads, ultra-healthy salads with a ordering

options, and hot soups that hit the spot. The appetizer list is impressive with Salt Cod Croquettes, and Dungeness Crab Flatbread. To-die-for home-made pasta dishes the likes of Gnocchi, Chanterelle Risotto, Duck Confit Orecchiette, Lobster Agnolotti, and other requested dinner choices such as Grass-Fed Lamb, Monkfish, Osso Bucco, Skuna Bay Salmon, plus numerous Middle-Eastern-inspired choices... classic Greek dip made with salted and cured fish roe — YUM — and, a long list of menu favorites guests have enjoyed for years.

Dessert is brought to Belvedere guests courtesy of Executive Pastry Chef Stephanie Boswell, who joins the team bringing years of creative, award-winning after dinner enjoyment including much applauded and frequently requested Pear Flaugnarde or Baklava.

The ultimate in hotel dining has reopened. Here's applause for a job well done.

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