

Livello at L'Ermitage Beverly Hills Italy Meets Asia with Chef Joseph Elevado's Innovative Menu Concept

Livello, the signature restaurant at L'Ermitage Beverly Hills, offers diners a culinary destination where Italian and Asian meet in a contemporary interpretation that is truly international. Executive Chef Joseph Elevado, creates menus inspired by these influences and expertly executed through his extensive professional training.

Livello, meaning "level" in Italian, refers to the balance between Italian and Asian cooking, free-form inspiration, rather than a fusion of the two. The restaurant's menu highlights the best of each, offering *Zensai*, *Nigiri Sushi*, *Gyokairui*, *Menrui* and *Niku* alongside *Antipasti*, *Crudi*, *Pasta*, *Frutti di Mare* and *Carne*.

Diners may begin each meal with selections such as *62-degree Egg and Sea Urchin with toasted brioche, parsley, lemon and maldon sea salt*; or *Garlic Oil Seared Wagyu Sashimi with sundried tomato, ginger, garlic chips and sudachi-soy*. A selection of sashimi and crudi reflect Elevado's training under master chef Nobu Matsuhisa, ranging from delicate *Sweet Shrimp with cured Serrano* or *Sea Urchin and Fluke Sashimi with finger lime caviar*.

Hand-made pastas and noodles at Livello carry on the traditions of both cultures, including a *"Ragu" of Spicy Kurobuta Pork Belly with ramen noodles and green onion*; *Warm Spaghetti & Bottarga with anchovy-shiso pesto*; or *Free-form Oxtail Ravioli with edamame and veal reduction*.

Entrées build upon the robust flavors of Italy and Asia to create new incarnations of favorite dishes, featuring inspirations from the Italian side with a *Chicken "Picatta"* elevated by sous vide slow cooking and fried capers; or a *Sweet Pork "Osso Bucco"* that reinterprets the traditional Filipino dish, *pata*, from the Asian side.

Pastry Chef Angela Ng offers tempting endings to the Livello menu. From savory to sweet, her seasonal desserts are light and fruit-focused, such as *Lime Pannacotta with honeydew granita and shaved melon*; and *Ricotta Cheese Cake with apple compote and balsamic ice cream*. Classics are given a new spin, like a *Lemon Curd Zeppole* or a *Limoncello Orange Yuzu Soufflé*, served with innovative accompaniments such as toasted almond and toasted rice sherbets or pear yogurt.

Complementing the menu is a handcrafted mixology program by L'Ermitage Beverage Manager Stephanie Brown. Expertly made seasonal cocktails include *"Off the Vine" composed of bourbon, heirloom tomato, lemon, agave, and basil*; as well as the *"Fall of Xulio," with tequila, pomegranate purée, lime juice, habañero mezcal and Cointreau*. Guests may also select from the restaurant's award-winning wine list that includes a broad selection of varietals, which focus on Old and New World selections both indulgent and affordable.

Livello's sophisticated, contemporary design reflects the hotel's interior, complete with signature Sycamore paneling, maple wood furnishings and paintings by local artist America Martin. The elegantly domed dining room features a two-story wall of glass that overlooks a

garden patio, infusing the space with natural light throughout the day. Ideal for *al fresco* dining, the intimate patio is an urban oasis setting with a soothing waterfall and lush foliage.

For more information or reservations at Livello at L'Ermitage Beverly Hills, telephone 310.385.5390 or visit www.lermitagebh.com. For information on Viceroy Hotel Group, visit www.viceroyhotelgroup.com.

About Viceroy Hotel Group

Viceroy Hotel Group delivers one-of-a-kind lifestyle experiences that bring together provocative design and intuitive service in sought-after locations. Signature brand amenities and services created for the diverse business and leisure guests include dynamic dining venues featuring world-class culinary talents and destination spas specializing in health, fitness and beauty. Current properties include hotels and resorts in Abu Dhabi Anguilla, Beverly Hills, Maldives, Miami, New York, Palm Springs, Riviera Maya, San Francisco, Santa Monica, Snowmass, St. Lucia and Zihuatanejo, with forthcoming openings in Istanbul and Bodrum, Turkey.

###

For Media Information Contact

Gabriela Knubis
Knubis Communications
707-265-7783
gabriela@knubis.com

For Hotel Information Contact

Alicia Dill
Director of Sales
L'Ermitage Beverly Hills
Tel: (310) 385.5390
Alicia.Dill@viceroyhotelgroup.com