

# L'Ermitage

BEVERLY HILLS

## **Thanksgiving and New Year's Eve Holidays at LIVELLO**

Beverly Hills, CA, October 10, 2012—A table for two? A celebration with friends? A family gathering? With the harvest moon waxing it's time to begin planning celebrations for the upcoming holidays.

### **Thanksgiving**

LIVELLO restaurant at L'Ermitage Beverly Hills invites diners to reserve tables at their annual Thanksgiving Celebration Brunch. Served from 11:00 a.m. to 3:00 p.m. on Thursday, November 22, the traditional classic turkey is enhanced with seasonal dishes such as shucked oysters, snow crab legs, smoked salmon, lobster mashed potatoes, brie macaroni and cheese, apple and spinach salad, a cheese and charcuterie platter, egg station and dessert bar.

For children between the ages of 4-12, the Thanksgiving Celebration includes an interactive cookie decorating station. Pastry chef Angela Ng invites parents to relax while she teaches hands-on cookie decorating techniques to kids in the restaurant's private dining room. With an assortment of frostings, sprinkles, snow caps, gummy bears and other edible decorations kids will love creating their own uniquely designed dessert. The cost is \$80 per adult, children ages 4-12 \$40, plus tax and gratuity. Grown-ups may indulge in unlimited Mimosas, Bellinis and Bloody Mary's - \$20 supplement.

## **New Year's Eve**

Intimate, refined, sophisticated may not be a typical descriptive for a New Year's Eve celebration, but they are the perfect words to describe what diners can expect to experience at LIVELLO when guests will gather to ring out the old and celebrate the beginning of the New Year. Ultra-premium service and fantastic cuisine served in a five-star setting. Chef Elevado and his team have created a five-course pre-fixe menu that includes a selection for every course. Diners may choose from Tuna Battera (box) sushi or Cauliflower Panna Cotta, Smoked Trout Roe, Fingerling Potato Chips. Miso Marinated Black Cod, Mache, Citrus Salsify or Seared Sea Scallop, Creamy Polenta, Pepperonata. Seared Kobe Beef, Chestnut Puree, Shimeji Mushroom, Arima Sansho Veal Reduction or Grilled Citrus Marinated Quail, Potato Croquette, Ragout of Mushrooms, among other items. The complete menu is available to view on line [www.lermitagebh.com](http://www.lermitagebh.com). The cost is \$100 per person, plus tax and gratuity. \$75 supplemental wine pairing charge. Seatings at 6:00 p.m. and 8:30 p.m. with live music in Livello Lounge by Urie Norris and his ensemble. Complimentary sparkling wine toast at midnight.

Advance reservations are highly recommended at both of these limited seating holiday events. For more information or reservations at L'Ermitage Beverly Hills, telephone 310 860 8660 or email [livello@viceroyhotelgroup.com](mailto:livello@viceroyhotelgroup.com) or visit [www.lermitagebh.com](http://www.lermitagebh.com) For information on Viceroy Hotel Group, visit [www.viceroyhotelgroup.com](http://www.viceroyhotelgroup.com) [facebook.com/lermitagebh](https://facebook.com/lermitagebh) [twitter.com/lermitagebh](https://twitter.com/lermitagebh)

**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.

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