



10 Beverly Hills eateries that are far from ordinary

Check out these 10 decadent and acclaimed restaurants in the 90210



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The city of Beverly Hills recently launched a campaign called “Far from Ordinary” and they’re not wrong. Few U.S. cities resemble that of the 90210, where the wealthy (or striving-to-appear wealthy) zoom around in flashy cars, shop at designer boutiques and check into some of the country’s most luxurious hotels.

While most Americans don't have the budget for that, visitors (and locals) can still dine among A-listers and celebrities at one of the city’s many “extra-ordinary” restaurants. Here are 10 to add to your Resy wish list.

The Belvedere at The Peninsula Beverly Hills



Posh place settings at The Belvedere — Photo courtesy of Wendy O'Dea

Tucked away inside the posh [Peninsula Beverly Hills](#) – one of the city's finest hotels – is their signature fine dining restaurant, The Belvedere. Awash in soft shades of blue and white, the dining room exudes an edgy French country estate with a mix of velvet tufted banquettes and colorful contemporary art.

The outdoor terrace features a cozy fireplace and an oversized LOVE sculpture that's Instagram-ready. When I dined there on a recent Saturday evening, the clientele skewed older, but the hotel's Club Bar was young and popping. The menu isn't expansive but the French and Mediterranean options, from salad to salmon to steak, are prepared to perfection.

CUT at The Beverly Wilshire, A Four Seasons Hotel



Dining room at Wolfgang Puck's Michelin-starred CUT — Photo courtesy of Beverly Wilshire, A Four Seasons Hotel

Unlike most dark and moody steakhouses, Wolfgang Puck's CUT is a light-filled and modern dining dream. One of only four restaurants in Beverly Hills that has received a coveted Michelin star, the sleek dining space is decorated with one-of-a-kind art and photography by John Baldessari and Martin Schoeller, respectively. But the most memorable works of art may be the food being prepared in the glass-walled kitchen by Executive Chef Drew Rosenberg.

The menu features some of the finest cuts of beef from around the world, particularly Australian, Japanese and American wagyu. Non-beef options include Maine lobster, Colorado rack of lamb and an unforgettable bluefin tuna flown in fresh from Japan and prepared with blood orange soy, puffed rice, mizuna greens and a palate-pleasing herb vinaigrette. Despite helming numerous restaurants around the city (and world), Puck himself is frequently on-site, overseeing the kitchen or visiting with guests.

Ella



Pull up a stool at Ella in the SIXTY Hotel — Photo courtesy of Wendy O'Dea

The latest from Umbrella Hospitality Group, Ella has serious coffee shop vibes. That is, if said coffee shop were serving up a fusion of tasty Asian, Italian and California cuisine. Chef Brian Min is helping the kitchen at this casual spot located on the main floor of the new SIXTY Hotel by Jason Pomeranc. Debuting in early 2022 in the heart of Beverly Hills' Golden Triangle (that's where it's all happening, folks), Ella's style is a mix of retro and contemporary.

Standout menu items include the dry aged kampachi with scallions and tamari chili relish, and carb lovers can take comfort in the sourdough focaccia with black truffle butter and elderflower honey or their thin crust pizzas. The cocktail menu is inventive and camera-ready, particularly the Pompeii cocktail that's prepared with Maestro Dobel Diamante tequila, golden beet, orange, lime and agave, and served aflame.

Gucci Osteria de Massimo Bottura



The dining room and terrace at Gucci Osteria de Massimo Bottura — Photo courtesy of Gabriele Stabile

What happens when a high-end fashion house goes into business with a celebrated Italian chef? Gucci Osteria de Massimo Bottura happens. Good food happens. A Michelin star happens. One of only four locations worldwide (the others being Florence, Tokyo and Seoul), I expected Gucci Osteria to be intimidating but, in reality, found it warm and welcoming. The approachable staff explained every detail of each course of the restaurant's tasting menus (the only option at dinner) that are prepared with imported Italian ingredients by chef Mattia Agazzi – himself an Italian import.

The prix fixe (five-, seven- or eight-course) menus could wipe out a monthly dining budget in one night, but it's a meal you won't forget. Whimsical and inventive courses include "Risotto Camouflaged as Pizza" and "From Japan & Italy to LA" – the latter being a Shigoku oyster with a prosciutto consommé.

If a restaurant could walk the runway, Gucci Osteria would be considered for best-dressed with its red tufted velvet banquettes, black-and-white Italian marble atrium floor and stunning Gucci herbarium dinnerware. Keep in mind that if you're more than 15 minutes late or a no-show, you'll be charged \$80 per person.

Jean-Georges Beverly Hills at The Waldorf Astoria Beverly Hills



Patio dining at Jean-Georges Beverly Hills — Photo courtesy of Vanessa Tierney

Acclaimed French Chef and the restaurant's namesake, Jean-Georges Vongerichten, has operated 40 restaurants worldwide, so it's no surprise that he would have a presence in one of the priciest zip codes. The palatial dining space and bar on the main floor of the [Waldorf Astoria](#) feature dramatically high ceilings, white leather seating and an inviting patio for dining and special events.

The menu includes some of Jean-Georges' signature dishes (most either French, American or a combination of the two), such as the toasted egg yolk with Petrossian Ossetra caviar. In fact, Beverly Hills may be one of the few places where you'll find a restaurant with an entire section of the menu dedicated to caviar creations. The most out-of-the-ordinary feature may be the views from The Rooftop by JG, but note that a separate reservation is required.

MÍRAME



The Campechana ceviche at MÍRAME — Photo courtesy of Wendy O'Dea

This hip, contemporary take on upscale Mexican offers a varied menu with items you're not likely to find elsewhere, such as crispy salmon chicharrones. If you order nothing else, try the Campechana ceviche with shrimp, scallops, langoustines and black lime – the perfect party in your mouth.

The outdoor front patio features a fireplace and seating overlooking Canon Drive, allowing for perfect people-watching (mostly older men in jeans accompanied by pretty young ladies dressed to the nines). If you like tequila and mezcal, their cocktail menu offers some intriguing choices, including the \$40 El Chingon margarita, served smoking under a bell-shaped glass cloche.

Matū



Grass-fed wagyu beef at Matū — Photo courtesy of Eddie Sanchez

There aren't many places that tout a beef-centric menu quite like this little gem on Beverly Drive. Although an a la carte menu is available, most diners opt for Matū's \$78 five-course tasting menu, featuring its signature grass-fed and sustainably-farmed wagyu beef from New Zealand's First Light Farms.

Courses may include a beef broth made from simmering wagyu bones, tenderloin carpaccio, hand-cut beef tartare and signature steaks such as a New York strip or rib-eye. At \$78 per person, it's a good deal for the meat eater in your life (though vegetarian options are also available).

Maude



Witnessing Maude magic at the Chef's Counter — Photo courtesy of Wendy O'Dea

Tasting menus seem to be de rigueur in Beverly Hills these days, but chef Curtis Stone's Maude may be the one to beat, proving that bigger isn't always better. Osiel Gastelum, Maude's chef de cuisine, serves up 10 tiny treasures (with or without wine pairings) in the intimate dining room that seats only 24 guests.

Reserve a seat at the Chef's Counter to watch the magic unfold as Stone's team plates seasonally themed dishes such as the star-shaped nopales, jicama and avocado with jalapeno cucumber water. Desserts and after-dinner drinks at the Michelin-starred Maude (named for Stone's paternal grandmother) are impressively presented in the discreet upstairs wine loft where guests can mingle on cozy couches, play the piano or personally select the turntable music.

Sant'olina at The Beverly Hilton Hotel



Inviting dining room of Sant'olina — Photo courtesy of The Beverly Hilton

Perched atop the [Beverly Hilton Hotel](#), Sant'olina brings the flavors of the Middle East to the bustling crossroads of Wilshire and Santa Monica Boulevard. Bathed in southern California sunshine, the casual rooftop spot opened after the hotel's \$35 million renovation and offers views in every direction, from the flatlands of Beverly Hills to Hollywood and Century City.

Mediterranean and Israeli flavors are brought to life with generous amounts of garlic and herbs (in the best possible way), with a menu that includes items that will satiate the cravings of meat eaters, vegetarians and gluten-free diners alike. This includes traditional kebabs (meat, shellfish and plant-based), hummus with marinated feta, lamb burgers and an Alaskan halibut in shakshouka.

The Terrace at The Maybourne Beverly Hills



Dining alfresco at The Terrace at The Maybourne — Photo courtesy of The Maybourne Beverly Hills

If there was ever a place to dine alfresco in Beverly Hills, this is it. The appropriately named Terrace's outdoor dining is set among [The Maybourne Beverly Hills'](#) dramatic colonnades with white umbrellas and strung white lights overlooking Beverly Canon Gardens. The space was reimagined when the British Maybourne Hotel Group took over the Montage Beverly Hills, but it has retained its easy elegance.

The California-focused menu highlights fresh ingredients from local farmers' markets with seasonal adjustments. Burrata may be on the menu year-round, but its preparation will change seasonally. This spring, it was accompanied by sugar snap peas, Persian cucumber and a champagne vinaigrette (and I never want burrata any other way ever again). The grilled whole branzino with Napa cabbage and basil is notable as are their freshly-made pasta dishes.

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