

THE RESTAURANT AT HOTEL BEL-AIR



FRESHLY-BAKED

Selection of House-Made Signature Breads | Bordier Butter | Fleur de Sel  
Hand-Shaped Ficelle, Garlic Croissant, Black Truffle Brioche, Multi-Seed Lavash

25

CAVIAR SERVICE

10Z CAVIAR TINS, SERVED WITH SWEET CORN BLINIS,  
TOASTED BRIOCHE & TRADITIONAL ACCOUTREMENTS

Royal Siberian Caviar\* | Mild Brine

Royal Kaluga Caviar\* | Slightly Nutty

Royal Osetra Caviar\* | Cucumber Finish

185

205

305

STARTERS

Five Onion Soup | Roasted Cipollini Onions | Garden Chervil | Extra Virgin Olive Oil

Tortilla Soup | Roasted Chicken | Sour Cream | Avocado | Cilantro | Guajillo Chili

Market Vegetable Crudités | Coconut Tzatziki (Vg)

Wild Arugula Salad | Fennel | Pine Nuts | Parmigiano-Reggiano | Champagne Vinaigrette (V)(N)

ADD: Chicken 28 | Salmon 34 | Shrimp 36

Jidori Chicken Quesadilla | Pico de Gallo | Guacamole | Sour Cream

Plum Tartine | Bufala Mozzarella | Market Basil | Hazelnuts | House-Made Sourdough Toast

Bluefin Tuna Tartare\* | Avocado Mousse | Purple Ninja Radish | Baby Shiso | Ponzu

Beausoleil Oysters\* | Champagne Mignonette

Gulf Prawns\* | Lemon Crown | Classic Cocktail Sauce

26

28

36

36

39

42

42

45/85

47

LUNCH ON THE ESTATE

Caesar Salad | Aged Parmesan-Reggiano Cheese | Crispy Brioche

ADD: Chicken 28 | Salmon 34 | Shrimp 36

The Bel-Air Club\* | Maple Glazed Turkey | Smoked Ham | Crispy Bacon | Fried Egg | Crispy French Fries

Smoked Salmon Tartine\* | Pickled Onions | Cucumber | Cream Cheese | Smoked Trout Roe | Country Bread

HBA Steak Tacos | Napa Cabbage Slaw | Guacamole | Pickled Onion | Cilantro Cream | Salsa Verde

Heirloom Beet Salad | Red & White Endives | Red Vein Sorrel | Toasted Hazelnuts | Goat Cheese Mousse (V)

Nancy Reagan ‘Chopped Salad’ | Chicken | Avocado | Tomato | Cheddar | Egg | Turkey Bacon

Niçoise Salad | Seared Tuna | Market Potatoes & Radishes | Haricots Vert | Hard Boiled Egg | Market Tomatoes

Wild Caught Blue Crab Cake | Jimmy Nardello Peppers | Lemon Basil | Coconut Yellow Pepper Sauce

King Salmon OR Tofu | Brentwood Corn Purée | Haricot Vert & Yellow Wax Bean | Tomato Coulis

Double “R” Ranch New York Steak Frites\* | Crispy French Fries | Shallot Marmalade | Bordelaise

36

38

39

42

42

46

52

56

64/47

89

PASTA

Linguine Bolognese | San Marzano Tomatoes | Basil | Parmigiano-Reggiano

Australian Black Winter Truffle Linguini Pasta | Straus Creamery Butter | 36-Month Aged Parmigiano-Reggiano Cheese

46

105

SIDE DISHES

Yukon Gold Potato Purée (V)

Bloomsdale Spinach | Garlic | Lemon (V)

Wild Field Mushrooms | Thyme | Shallots (V)

Parmigiano-Reggiano Truffle Fries (V)

18

18

26

32

(V) Vegetarian (Vg) Vegan (N) Nuts (MK) Market Price

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
\*\*A 20% service charge will be added to parties of six or more. \*\*\*We will accommodate requests for checks to be split up to three ways.