

THE RESTAURANT AT HOTEL BEL-AIR



EASTER DINNER

FRESHLY-BAKED

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

ADDITIONAL | 25

STARTERS

CHOICE OF ONE:

Red & White Belgian Endive | Buffalo Mozzarella | Green Apple | Balsamic Shallots (V)

California Artichoke Soup | California Extra Virgin Olive Oil | Winter Truffle Flan (V)

Tuna Tartare | Avocado | Shiso | Ponzu

Safron Risotto | Braised Veal Cheek | Parisienne Root Vegetables | Barolo Sauce

TO SHARE

Chickpea Hummus | Caramelized Garlic | Tahini | Pita Bread (Vg)

Guacamole | Dried Tomatoes | Tortilla Chips (Vg)

Chilled Sea Food | Jumbo Shrimp | Snow Crab | Oysters | Mussels | Citrus | Cocktail Sauce

MAIN COURSE

CHOICE OF ONE:

Crab Cake Benedict | Onsen Egg | Green Asparagus | Preserved Lemon Hollandaise

Branzino Butterfly | Algae Emulsion | Caramelized Garlic Aioli | Pepper Reduction | Herb Salad

Arctic Sea Bass Filet | Oyster Juice Beurre Blanc | English Peas | White Sturgeon Caviar

Rack of Lamb | Provençal Ratatouille | Dijon Mustard | Potato Gratin | Lamb Reduction

Petite Beef Fillet Tenderloin | Butterball Potato | Morels | Fava Beans | Sauce Périgourdine

Local Delta Asparagus | Wild Ramps | Sunchokes | Sunflower Seed Purée (Vg)

DESSERTS FOR THE TABLE

Carrot Cake | Walnut Praline | Pineapple Jam and Cream Cheese Mousse (N)

Strawberry Rhubarb Tart | Vanilla Crèmeux | Long Pepper Sable

Honey Chamomile Mille-Feuille | Lemon Mousseline | White Chocolate

Chocolate Paris-Brest | Hazelnut Purée | Gianduja Mousse (N)

Chocolate Eggs | Salted Caramel | Milk Chocolate Mousse

225 Per Person

(V) Vegetarian (Vg) Vegan (N) Nuts (GF) Gluten-Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All menu items are subject to change at chef's discretion.