THE RESTAURANT AT HOTEL BEL-AIR

HOTEL Bel-Air DORCHESTER COLLECTION

THANKSGIVING DAY

FRESHLY-BAKED FOR THE TABLE

Selection of House-Made Signature Breads
Cornbread (V) | Gluten-free Zucchini Bread (GF) | Caramelized Apple Brioche with Candied Walnuts (N)

STARTERS

Belgian Endive Salad | Green Beans | Balsamic Shallots | Brie | Grapes | Candied Walnuts (N, V, GF)

King Salmon Tartare | Kumquat Purée | Green Apple | Serrano Peppers | Yuzu Truffle Emulsion (GF)

Balsamic-glazed Roasted Tomato Soup | Grilled Cheese Finger Sandwich (V)

Winter Truffle Risotto | Poached Hen Egg | Parmesan | Chives (V, GF)

Fried Quail | Hot Sauce | Straw Potato | Coleslaw

FOR THE TABLE

Mexican Shrimp Cocktail | Avocado | Cilantro (GF)

Truffled Wagyu Beef Meat Pie | Mirepoix | Puff Pastry

Sweet Potato Purée & Marshmallow (V, GF)

Maccaroni & Cheese (V)

Garden Crudité | Chickpea Hummus (V, GF)

MAIN COURSE

Maple-glazed Heritage Turkey | Gravy | Green Bean Cassoulet | Cranberry Sauce | Herb Stuffing

Seared Hamachi Filet | Hokkaido Pumpkin | Mandarin | Japanese Mussel Curry (GF)

Double R New York Strip Steak | Mushroom Purée | Baby Turnip | Sweet Potato Confit (GF)

Slow Roasted Beef Cheek | Brasato Sauce | Black Salsify | Mashed Potato (GF)

Sunchoke Agnolotti | Fairytale Pumpkin | Plum | Poppy Seed Paste | Radish (V, GF)

DESSERT

Pumpkin Pie
Pumpkin Mousse | Graham Sable | Candied Pepitas | Dulcey Chocolate (V)

Pecan Pie
Pecan Gianduja | Shortbread Crust | Pecan Praline Mousse | Chess Pie Custard | Hazelnut Mousse (V, N)

Caramel Apple
Granny Smith Apple Mousse | Caramel Ganache | Caramelia Peanut Roche (V, N)

Chocolate Éclair
Dark Chocolate Mousse | Milk Chocolate Ganache | White Chocolate Maple Whipped Ganache (V)

$295 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.