THE RESTAURANT AT HOTEL BEL-AIR

HOTEL Bel-Air DORCHESTER COLLECTION

CHRISTMAS DAY BRUNCH

FRESHLY-BAKED FOR THE TABLE

Selection of House-Made Signature Breads | Bordier Butter | Fleur de Sel
Parker House Rolls | Chocolate Gingerbread | Pecan Nut Lattice

STARTERS

Bitter Greens | Castelfranco & Treviso Salad | Burrata | Balsamic Shallots | Preserved Mandarin

Kabosu Citrus Hamachi Crudo | Finger Lime | Ginger Dashi | Chili Oil | Tapioca | Radish | Lemon Balm

Pot-a-Feu Potato Winter Truffle Soup | Poached Egg | Spinach | Winter Truffles

Yukon Gold Potato Latkes | Smoked Salmon | Apple Sauce | Crème Fraîche | Osetra Caviar

Maine Lobster Risotto | Bisque | Tarragon | Green Asparagus

FOR THE TABLE

Yellow Beet Salad | Persimmons | Pistachios | Bleu d'Auvergne

King Salmon Tartare | Pomelo | Basil Sauce | Wasabi Tobiko

Duck Confit | Orange | Hazelnut | Duck Liver Parfait

MAIN COURSE

Pacific Kabosu Halibut | Citrus Fennel | Gnocchi | Saffron Vermouth Sauce | Green Fennel Oil

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

Pan-Seared Duck Breast | Spiced Plum & Red Beet Duo | Plum Sauce | Tater Tots

Grilled Beef Tenderloin | Miso Eggplant Purée | Pommes Dauphine | Soubise | Blackberry Jus

Braised Veal Osso Buco Roulade | Campanelle Pasta | Chestnut Cream Sauce | Sage | Red Onions

Baked Rutabaga | Black Currant "Bordelaise" | Cashews | Shiitake | Lovage | Vegan Parmesan

DESSERT FOR THE TABLE

Chocolate Bûche de Noël | Chocolate Sponge | White Chocolate Mousse | Redcurrant Coulis

Cranberry Pavlova | Vanilla Meringue | Cranberry Compote | Orange Crémeux

Hazelnut Caramel Tart | Chocolate Shortbread | Sea Salt Caramel | Candied Hazelnut Praline

$275 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.