

THE RESTAURANT AT HOTEL BEL-AIR



FRESHLY-BAKED

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

STARTERS

Five Onion Soup | Roasted Cipollini Onions | Garden Chervil | Extra Virgin Olive Oil
Wild Arugula Salad | Market Fennel | Toasted Pine Nuts | Aged Parmigiano-Reggiano Cheese
Champagne Vinaigrette (V)(N)
Hearts of Romaine Caesar Salad | Aged Parmigiano-Reggiano Cheese | Crispy Brioche
Spanish White Anchovies | Creamy Garlic Emulsion
Gulf Prawns* | Old Bay Aioli | Cocktail Sauce | Lemon
Bluefin Tuna Tartare | Avocado Mousse | Purple Ninja Radish | Baby Shiso | Ponzu
Cinco Jotas Jamón Ibérico | Compressed Weiser Farms Summer Melons

CAVIAR SERVICE

1OZ 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
N25 Kaluga Caviar* | Aged for 3 months | Firm Pearls | Amber to Golden Brown Color

HOMEMADE PASTA

25 Spinach Cavatelli Pasta | Lamb Confit | Roasted Market Carrots | Wild Mushrooms | Parmigiano-Reggiano Cheese 59
Butternut Squash Agnolotti | Brown Butter-Poached Maine Lobster | Parmigiano-Reggiano Cheese | Aged Balsamic 62
Vinegar Black Burgundy Truffle Linguini Pasta | Straus Creamery Butter | 36-Month Aged Parmigiano-Reggiano Cheese 105

MAIN COURSES

26 Farmers Market Cauliflower | Grilled Savoy Cabbage | Brussel Sprouts | Marcona Almonds | Poached Sultanas (V)(N) 38
36 King Salmon* | Fork Crushed Potatoes | Fresh Horseradish | Melted Leeks | Smoked Trout Roe 64
Loup De Mer* | Pole Bean Ragout | Niçoise Olives | Confit Tomatoes | Garden Basil 64
36 Organic Jidori Half Chicken | Potatoes Lyonnaise | Black Burgundy Truffles | Chicken Jus 84
47 Colorado Lamb Chops* | Eggplant Caviar | Market Squash | Mountain Magic Tomato | Lamb Thyme Jus 89
48 USDA Prime Filet Mignon Steak* | Market Broccolini | Yukon Gold Potato Purée | Sauce Au Poivre 130
68 34 oz SRF American Wagyu Tomahawk Steak* | Crispy Fingerling Potatoes | Organic Mixed Greens | Sauce Bordelaise 345

SIDE DISHES

Yukon Gold Potato Purée | Straus Butter (V) 18
185 Bloomsdale Spinach | Garlic | Lemon (V) 18
205 Market Broccolini | Brown Butter | Almonds (V) (N) 26
305 Wild Field Mushrooms | Thyme | Shallots (V) 26
375

(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.