

## FROM THE HEARTHSTONE

Selection of House-Made Signature Breads 18

Bordier Butter | Rustic Olive Tapenade | Fleur De Sel

HAND-SHAPED FICELLE, PRETZEL EPI, OLIVE CIABATTA

HOTEL  
*Bel-Air*

DORCHESTER COLLECTION

## THE GARDEN...

(V) Wild Arugula Salad   Medjool Dates   California Walnuts   Goats' Cheese   Champagne Vinaigrette	28
Local Butter Lettuce   Harry's Berries Strawberries   Sugar Snap Peas   Prosciutto   Sumac Vinaigrette	28
(V) Baby Artichoke Salad   White Asparagus   Ricotta Salata   Oregano Chili Vinaigrette	38
(V) Imported Italian Burrata   Greengage Plum Mostarda   Brassica   18 year Aged Balsamic	32
(VG) Weiser Farm's Beet Salad   Macadamia Nuts   Citrus   Black Garlic   Ice Wine Vinaigrette	28
(V) Spring Onion & Pea Soup   Oregon Dungeness Crab   Sourdough Tuile   English Pea Tendril	42
Duo of 'The Best Jamón in the World'   Cinco Jotas Jamón Ibérico   Culatello di Zibello	68

OAKWOOD GRILLED BAQUETTE, PICKLED MUSTARD SEED, ORGANIC WILD FLOWER HONEY COMB, SPRING VEGETABLE PICKLES

## CAVIAR

Royal Belgian Caviar   White Pearl	400*
Imperial Osetra Caviar   Golden Pearl	355*
Osetra Karat Caviar   Cucumber Finish	285*
Siberian Reserve Caviar   Mild Brine	185*
Imperial Kaluga Caviar   Slightly Nutty	155*

10Z CAVIAR TINS, SERVED WITH PUMPERNICKEL BLINI  
TOASTED BRIOCHE & TRADITIONAL ACCOUTREMENTS

## CHILLED...

(VG) Watermelon 'Crudo'   Salsa Macha   Lime   Mezcal	24
Santa Barbara Uni   Rhubarb Relish   Shiso   Yuzu	42*
Hiramasu Crudo   Pickled Green Strawberries	38*
Baja Gulf Prawns   Lemon   Classic Cocktail Sauce	45*
Pacific Oyster   Champagne Cucumber Mignonette	39*/67*
Spanish Octopus Ceviche   Avocado   Crispy Tostada	46*

## FLOUR & WATER

'Uni Toast'   Santa Barbara Sea Urchin   Country Loaf   Brown Butter Soy   Lardo   Chive	42*
Hand-Made English Pea Agnolotti   Crispy Pancetta   Spring Vegetable Medley   Garden Mint	36
(VG) Yukon Gold Potato Gnocchi   Ajo Blanco   Sunchoke   Upland Cress   Espelette Pepper	38
Saffron Campanelle 'Cacio e Pepe' Pasta   Maine Lobster   Chives   Sarawak Black Pepper	58*
House-Made Vesuviotti Ragout   Braised Sonoma Lamb   Smoked Shallots   Pecorino Romano	44
(V) Périgord Black Winter Truffle Pasta   House-Made Tagliatelle   36 Month Aged Parmigiano-Reggiano	95

## SURF & TURF

(VG) Roasted Maitake Mushrooms   Textures of Celery Root   Pickled Mustard Seed   Foraged Herbs	38
Amberjack 'A la Plancha'   Salsa Negra   Citrus   Masa Tuile   Sunchoke   Onion Ash	64*
☉ Organic B.C. King Salmon   Fava Bean   Confit Green Garlic   English Pea Purée   Lemon Emulsion	64*
Maine Diver Scallops   Sweet Peas   Local Mustards   Roasted Spring Onions   Smoked Ham Hock	68*
Organic Jidori Half Chicken   Shaved Périgord Black Truffle   Yukon Gold Potato Purée   Truffle Jus	78
PLEASE ALLOW 25 MINUTES, THANK YOU.	
☉ American Wagyu 'Butcher's Butter' Steak   8oz   Calabrian Chili Chimichurri   Yukon Gold Potato	98*
Marcho Farms' Veal Chop 'Cotoletta'   Marinated Local Citrus   Wild Arugula   New Potatoes	82*
☉ Colorado Lamb Chops   Morel Mushrooms   White Asparagus   Charred Leek   Wood Sorrel	89*
☉ U.S.D.A. Prime Tomahawk Chop   64oz   Pommes Boulangère   Sauce Périgordine	MK*

## SIDE DISHES

(V) Wild Field Mushrooms   Garlic   Thyme	26	(V) Spring Pea Ragout   Ramps   Fava Bean   Lemon	22
(V) Yukon Gold Potato Purée   Parsley	18	Cauliflower 'Carbonara'   Guanciale   Organic Egg	28
(V) Broccolini Almondine   Garlic   Lemon	24	(V) Broccolini Almondine   Garlic   Lemon	24
(V) Brussels Sprouts 'Agroducte'	24	(V) Parmigiano-Reggiano Truffle Fries   White Truffle Oil	26

EXECUTIVE CHEF CONNOR MCVAY  
CHEF DE CUISINE GEL ZARA

(V) VEGETARIAN (VG) VEGAN ☉ OAKWOOD GRILL (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.