

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

(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.