

FROM THE HEARTHSTONE

Selection of House-Made Signature Breads | Bordier Butter
Rustic Olive Tapenade | Upethi Balinese Sea Salt

HAND-SHAPED FICELLE, PRETZEL EPI, OLIVE CIABATTA, GARLIC CROISSANT

Hand-Tossed Soppresata Pizza | Organic Wild Flower Honey
House-Made Ricotta | Torn Garden Basil

HOTEL
Bel-Air
DORCHESTER COLLECTION

THE CLASSICS...

(V) Garden Vegetable Crudit  | Seasonal Selection | Cilantro 'Green Goddess' Dressing

Applewood-Smoked Salmon | Red Onion | Italian Capers | Herb Cream Cheese | Toasted Brioche

(V) Mediterranean Mezze | Baba Ganoush | Zaalouk | Marinated Olives & Feta | Harissa Aioli | Whole Wheat Pita

HBA Tortilla Soup | Roasted Chicken | Crema Fresca | Avocado | Cilantro | Guajillo Chili

The Bel-Air 'Club' | Maple Glazed Turkey | Smoked Ham | Crispy Bacon | Fried Egg | French Fries *

Thai-Style Chicken Salad | Bean Sprouts | Roasted Peanuts | Napa Cabbage | Ginger & Lemongrass Dressing

HBA Nancy Reagan 'Chopped' Salad | Chicken | Avocado | Tomato | Cheddar | Egg | Turkey Bacon

SUMMER AT THE BEL-AIR

Heirloom Tomato Gazpacho | Japanese Cucumber Relish | Tuscan Olive Oil | Young Basil

Tangy Bonny Melon | Cinco Jotas Jam n Ib rico | Black Pepper Cr me Fra che

Charred Spanish Octopus 'Ceviche' | Sungold Tomato & Chorizo Gremolata | Whipped Avocado | Crispy Masa

Organic B.C. King Salmon | Sweet Corn Succotash | Chanterelle Mushrooms | Coriander Chimichurri

Stone Axe 9+ Australian Wagyu Short Rib | Korean Style 'Galbi' | Jasmine Rice | House-Made Bok Choy Kimchi

HOTEL BEL-AIR IS PROUD TO SHOWCASE STONE AXE WAGYU, THE MOST PRIZED WAGYU BEEF OUT OF AUSTRALIA HAVING WON
3 GRAND CHAMPIONSHIPS BACK TO BACK.

A LITTLE MORE...

Bigeye Tuna Tartare | Hass Avocado | Heirloom Radish | Ceviche Sauce | Shiso | Black Rice Crisp *

(V) House-Made Hummus Platter | Za'atar | Garden Herbs | Crispy Chickpeas | Pickled Vegetables | Pita Chips

Baja Gulf Prawns | Old Bay Aioli | Lemon Crown | Classic Cocktail Sauce *

Saffron Campanelle Pasta | Fresh Maine Lobster | Garden Chives | Lemon | Sarawak Black Pepper

Australian Black Winter Truffles | Tagliatelle Pasta | 36 Month Aged Parmigiano-Reggiano

OFF THE OAKWOOD GRILL...

  Faroe Island Scottish Salmon or (V) Grilled Tofu | Ancient Grains | BBQ Glaze | Pickled Japanese Vegetables *

  Loup de Mer | Mediterranean 'Pico' | Aged Sherry Vinegar | Fresh Garden Herbs *

  Prime 'Steak' Tacos | Napa Cabbage Slaw | Guacamole | Salsa Verde | Pickled Onion | Cilantro Crema *

  Double R Ranch New York Steak 'Frites' | Arbequina Aioli | Crispy French Fries | Red Wine Reduction *

  Prime Beef Burger | Smoked Shallot Marmalade | Vermont White Cheddar | House-Made Pickles *

SIDE DISHES

(V) Yukon Gold Potato Pur e

(V) Bloomsdale Spinach | Garlic | Lemon

(V) Parmigiano-Reggiano Truffle Fries

(V) Wild Field Mushrooms | Thyme | Garlic

EXECUTIVE CHEF CONNOR MCVAY
CHEF DE CUISINE GEL ZARA

(V) VEGETARIAN (VG) VEGAN   OAKWOOD GRILL

*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.