

THE RESTAURANT AT HOTEL BEL-AIR



FRESHLY-BAKED

Selection of House-Made Signature Breads Bordier Butter Fleur de Sel Hand-Shaped Ficelle, Garlic Croissant, Black Truffle Brioche, Multi-Seed Lavash	25
Fresh Bakery Basket An Assortment of House-Made Breakfast Pastries Preserves Échiré Butter	38
Cinnamon Roll Pull-Apart Tahitian Vanilla Icing (N)	40

BEL-AIR CLASSICS

Tortilla Soup Roasted Chicken Sour Cream Avocado Cilantro Guajillo Chili	28
Nancy Reagan ‘Chopped Salad’ Chicken Avocado Tomato Cheddar Egg Turkey Bacon FAVORITE LUNCH ITEM OF FAMOUS BEL-AIR RESIDENT AND BELOVED FREQUENT GUEST NANCY REAGAN	46
Hearts of Romaine Caesar Salad Aged Parmigiano-Reggiano Crispy Brioche ADD: Chicken 24 Salmon 28 Shrimp 28	36
The Bel-Air Club* Maple Glazed Turkey Smoked Ham Crispy Bacon Fried Egg Gruyère French Fries	38
Mediterranean Mezze Platter Hummus Baba Ghanoush Marinated Feta Tzatziki Pita (V)	42
Market Vegetable Crudit� Coconut Yogurt Tzatziki (Vg)	36
HBA Steak Tacos Cabbage Slaw Guacamole Pickled Onion Cilantro Cream Pico De Gallo	47
HBA Prime Beef Burger* Shallot Marmalade Vermont White Cheddar Garlic Aioli French Fries	46

CAVIAR

1OZ CAVIAR TIN SERVED WITH BLINIS, TOASTED BRIOCHE & TRADITIONAL ACCOUTREMENTS

Royal Siberian Caviar* Mild Brine	185
Royal Kaluga Caviar* Slightly Nutty	205
Umai Modern Caviar Firm Golden Pearls Nutty Notes	255

BRUNCH UNDER THE BOUGAINVILLEA

D.C. Garden Vegetable Soup Heirloom Beans Tuscan Kale Basil Pistou	26
Avocado Toast Basil Aioli Cucumber Date Tomatoes Radish Fried Egg ADD : Smoked Salmon 18	38
Hass Avocado & Citrus Salad Shaved Fennel Orange Balsamic Emulsion	38
Tuna Tartare* Avocado Mousse Purple Ninja Radish Baby Shiso Ponzu	48
Bel-Air Tuna Bowl Bluefin Tuna Ponzu Hass Avocado Pickled Radish Masago Arare Nori Chili Crunch	52
Wild Caught Crab Cake Pickled Tarragon Carrots Coconut Carrot Sauce	66
Blueberry Pancakes 100% Vermont Maple Syrup Maple Butter	33
Egg-White Frittata Sun-Dried Tomato Shallots Asparagus Ch�vre Basil	40
Huevos Rancheros Black Beans Ranchero Salsa Guacamole Cotija Cheese Crispy Corn Tortillas	40
Maryland Crab Omelette* French-Style Gruy�re Garden Chives Avocado Mixed Green Salad	44

MAIN COURSES

Reuben Sandwich Corned Beef Gruy�re Sour Cabbage Grilled Rye Thousand Island Dressing French Fries	36
Quinoa Bowl Grilled Chicken Avocado Black Beans Corn Jicama Garlic Chips Salsa Verde	46
Thai-Style Chicken Salad Roasted Peanuts Napa Cabbage Ginger & Lemongrass Dressing	46
Chicken Schnitzel Lemon Paprika Garnish Fennel Arugula Salad	48
Soy-Ginger BBQ Salmon Or Tofu Salad Avocado Cucumber Pickled Vegetables Seaweed Radish Sprouts	64 / 46
Grilled Butterflied Branzino Caper Lemon Sugo Sweet Pepper Emulsion Garlic Aioli	64
Double “R” Ranch New York Steak Frites* French Fries Shallot Marmalade Bordelaise	98

PASTAS

Linguine Bolognese San Marzano Tomatoes Basil Parmigiano-Reggiano	58
Saffron Campanelle Maine Lobster Garden Chives Sarawak Black Pepper	65
Black Truffle Linguini Pasta Australian Winter Truffles 36-Month Aged Parmigiano-Reggiano Cheese	110

(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.