

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, Parmesan Cheese Lavash	25
Roasted Squash Focaccia Goat Cheese Crumble Crispy Bacon Harissa Spiced Pepitas Romesco	33

STARTERS

Maine Lobster Bisque Lemon Creme Fraiche Extra Virgin Olive Oil Garden Chives	28
Arugula Salad Market Fennel Toasted Pine Nuts Parmigiano-Reggiano Champagne Vinaigrette (V)(N)	36
Caesar Salad Hearts of Romaine Aged Parmigiano-Reggiano Crispy Brioche	36
Farmers Market Tomato Salad Heirloom Tomatoes Cucumber Sungold Tomato Coulis Wild Basils (VG)	40
Wedge Salad Crispy Bacon Buttermilk Dressing Point Reyes Blue Cheese Hass Avocado Cherry Tomatoes Fine Herbs	42
Bigeye Tuna Crudo Avocado Mousse Purple Ninja Radish Baby Shiso Ponzu	48
Gulf Prawns Old Bay Aioli Cocktail Sauce Lemon Crown	49
Cinco Jotas Jamón Ibérico Weiser Farms Sugar Cube Melon	68
Shigoku Oysters* Champagne Mignonette	45 85

CAVIAR

10Z CAVIAR TIN SERVED WITH BLINIS, TOASTED BRIOCHE & TRADITIONAL ACCOUTREMENTS	
Royal Siberian Caviar* Mild Brine	185
Umai Caviar Firm Golden Pearls Nutty Notes	255
N25 Aged Osetra Caviar* Aged for 3 months Hazel- to Golden Brown Pearls	325

PASTA

Spaghetti Aglio e Olio Vine Ripe Tomatoes Wild Rocket Arugula Meyer Lemon Chili Flakes (V)	47
Mushroom Fusilli Basil Pesto Ragout of Mushrooms 36-Month Aged Parmigiano-Reggiano Cheese (V)	55
Linguini Bolognese San Marzano Tomatoes Basil 36-Month Aged Parmigiano-Reggiano Cheese	58
Saffron Campanelle Pasta Maine Lobster Garden Chives Sarawak Black Pepper	65
Black Truffle Linguini Pasta Australian Winter Truffles 36-Month Aged Parmigiano-Reggiano Cheese	110

DINNER UNDER THE BOUGAINVILLEA

Roasted Honeynut Squash Braised Kale Cippolini Onions Swarnadwipa Crumb Pomegranate (V)	38
King Salmon Delta Asparagus Sweet Onions Wild Mushrooms Tarragon Beurre Blanc	64
Loup De Mer Summer Creamed Corn Bloomsdale Spinach Sungold Tomato Coulis Calabrian Chili Jam	64
Colorado Lamb Chops* Brown Turkey Figs Toasted Pistachio Couscous Sungold Tomato Thyme Jus (N)	89
Organic Jidori Half Chicken Potatoes Lyonnaise Chicken Jus Australian Winter Truffles	95
USDA Prime Filet Mignon* Broccolini Yukon Gold Potato Purée Sauce Au Poivre	135
34 oz SRF American Wagyu Tomahawk Steak* Potatoes Lyonnaise Organic Mixed Greens Sauce Bordelaise	345

SIDE DISHES

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

(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.