

THE RESTAURANT AT HOTEL BEL-AIR



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
The Bel-Air Club* Maple Glazed Turkey Smoked Ham Crispy Bacon Fried Egg Gruyère	38

FRESHLY-BAKED

Selection of House-Made Signature Breads Bordier Butter Fleur de Sel	25
Hand-Shaped Ficelle, Garlic Croissant, Black Truffle Brioche, Parmesan Cheese Lavash	

CAVIAR

1OZ CAVIAR TIN SERVED WITH BLINIS, TOASTED BRIOCHE & TRADITIONAL ACCOUTREMENTS	
Royal Siberian Caviar* Mild Brine	185
Royal Kaluga Caviar* Slightly Nutty	205

STARTERS

D.C. Garden Vegetable Soup Heirloom Beans Tuscan Kale Basil Pistou	26
Market Vegetable Crudit� Coconut Tzatziki (VG)	36
Avocado Toast Basil Aioli Cucumber Date Tomatoes Radish Fried Egg ADD : Smoked Salmon 18	38
Mediterranean Mezze Platter Hummus Baba Ghanoush Marinated Feta Tzatziki Pita	42
Tuna Tartare* Avocado Mousse Purple Ninja Radish Baby Shiso Ponzu	48

LUNCH UNDER THE BOUGAINVILLEA

Caesar Salad Hearts of Romaine Aged Parmigiano-Reggiano Crispy Brioche ADD : Chicken 24 Salmon 28 Shrimp 28	36
Hass Avocado & Citrus Salad Shaved Fennel Orange Balsamic Emulsion	38
Reuben Sandwich Corned Beef Gruy�re Sour Cabbage Grilled Rye Thousand Island Dressing French Fries	36
Bel-Air Tuna Bowl* Bluefin Tuna Ponzu Hass Avocado Pickled Radish Masago Arare Nori Chili Crunch	52
Maryland Crab Omelette* French Style Gruy�re Garden Chives Avocado Mixed Green Salad	44
Quinoa Bowl Grilled Chicken Avocado Black Beans Corn Jicama Garlic Chips Salsa Verde Cilantro	46
Thai-Style Chicken Salad Roasted Peanuts Napa Cabbage Ginger & Lemongrass Dressing	46
HBA Steak Tacos Napa Cabbage Slaw Guacamole Cotija Cheese Pickled Onion Cilantro Cream Salsa Verde	47
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
HBA Prime Beef Burger* Shallot Marmalade Vermont White Cheddar Garlic Aioli French Fries	46
Double “R” Ranch New York Steak Frites* Crispy French Fries Shallot Marmalade Bordelaise	98

PASTA

Linguine Bolognese San Marzano Tomatoes Basil Parmigiano-Reggiano	58
Black Truffle Linguini Pasta Australian Winter Truffles 36-Month Aged Parmigiano-Reggiano Cheese	110

SIDE DISHES

Yukon Gold Potato Pur�e (V)	18
Bloomsdale Spinach Garlic Lemon (V)	18
Wild Field Mushrooms Thyme Shallots (V)	26
Parmigiano-Reggiano Truffle Fries (V)	32

(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.