

Holiday wine selections

The glass

Dom Pérignon, Brut, Épernay, 2004 75

Ruinart, Brut, Rosé, Reims, NV 42

Chardonnay, Sylvain Morey, Chassagne-Montrachet, Burgundy, 2014 35

Cabernet Sauvignon, The Mascot by Harlan, Napa Valley, 2010 80

The sparkling

Laurent-Perrier, LP, Brut, Tours-sur-Marne, NV 110

Billecart-Salmon, Brut Rosé, Mareuil-sur-Aÿ, NV 250

Perrier-Jouët, Belle Epoque, Brut, Épernay, 2007 390

Dom Pérignon, P2, Brut, Épernay, 1998 950

Krug, Brut, Rosé, Reims, NV 780

The whites

Sauvignon Blanc, Rochioli, Russian River Valley, 2014 100

Sauvignon Blanc, Lucien Crochet, Sancerre, 2014 75

Viognier, Darioush, Napa Valley, 2015 130

Gavi di Gavi, La Scolca Black Label, Piedmont, 2013 140

Chardonnay, Ramey, Sonoma Coast, 2013 95

Chardonnay, Cakebread, Napa Valley, 2013 120

Chardonnay, Kistler, Les Noisetiers, Russian River Valley, 2012 160

Chardonnay, Leftaive, Puligny-Montrachet, 2007 300

The reds

Pinot Noir, Jayson by Pahlmeyer, Sonoma, 2013 150

Pinot Noir, Kosta Browne, Russian River Valley, 2014 300

Pinot Noir, Mongeard-Mugneret, Gevrey-Chambertin, Burgundy, 2014 160

Syrah, Paul Lato, Larner Vineyard, Santa Ynez Valley, 2013 140

Cabernet Sauvignon, Frank Family, Napa Valley, 2013 150

Cabernet Sauvignon, Opus One, Oakville, Napa Valley, 2013 670

Sangiovese, Pian dell'Orino, Brunello di Montalcino, 2009 250

Cabernet Sauvignon, Hayfork, Lewelling Ranch,

Napa Valley, 2013 230

Cabernet Sauvignon, Château Pichon-Longueville Comtesse de

Lalande, Pauillac, Bordeaux, 2009 430

Wolfgang Puck at Hotel Bel-Air

Happy Holidays

Sunday, December 25, 2017

Amuse bouche

Chilled Kumamoto Oyster

Champagne Gelee,
Imperial de Sologne Caviar, France

☞☜

Maine Lobster Salad

Julienne Celery Root, Asian Pear, Baby Frisée,
Black Truffle Vinaigrette

Green Apple and Parsnip Soup

French Black Truffle, Micro Chervil

Roasted Baby Beets

Red Quinoa, Pickled Beet, Citrus Vinaigrette,
Toasted Hazelnuts, Red Frill Mustard

Hand-Cut Tortelloni

Roasted Italian Chestnuts, Parmigiano-Reggiano
Add White Truffles \$135

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Steamed Rhode Island Striped Bass

Soy Caramel, Stir-Fried Green Beans,
Cilantro, Japanese Brown Rice

Pan-Roasted Wild Turbot

Caramelized Cauliflower, Toasted Almonds,
Capers, Golden Raisins, Preserved Lemon

Peking Chinese Duck

Stir-Fried Choy Sum, Huckleberry-Plum Reduction

Whole Roasted Prime Rib Eye

Potato Purée, Braised Swiss Chard,
Smoked Bone Marrow Emulsion

Whole Roasted Rack of Marcho Farm Veal

Wild Field Mushrooms, Pearl Onions,
Celery Root Mustard Purée, Natural Jus

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Christmas Day Dessert Feast