

# WOLFGANG PUCK

— AT —

## HOTEL *Bel Air*

### THE GARDEN

- (V) Belgian Endive Salad | Apple | Pecan | Upland Cress | Fourme d'Ambert | Pumpkin Seed Oil Vinaigrette  
(V) Imported Italian Burrata | Roasted Butternut Squash | Walnut Pesto | Brassica | Pepitas | Aged Balsamic  
(V) Farmers' Market Baby Lettuce Salad | Local Citrus | Quinoa Crisp | Meyer Lemon Vinaigrette  
(V) Local Red Butter Lettuce Salad | Bosc Pear | Walnut | Laurel Goats' Cheese | Banyuls Oregano Vinaigrette  
(V) HBA Roasted Pumpkin Soup | Wild Field Mushroom | Cardamom Cream | Chervil | Styrian Pumpkin Seed Oil

### CAVIAR

- Imperial Osetra Caviar | Golden Pearl \*  
Osetra Karat Caviar | Cucumber Finish \*  
Siberian Reserve Caviar | Mild Brine \*  
Imperial Kaluga Caviar | Slightly Nutty \*  
*1oz Caviar Tins, Served With Pumpnickel Blini  
Toasted Brioche & Traditional Accoutrements*

### CHILLED...

- Beausoleil Oyster | Fennel & Apple Mignonette \*  
Kanpachi Crudo | Soy Mustard Vinaigrette | Shiso \*  
Baja Gulf Prawns | Classic Cocktail Sauce | Lemon \*  
HBA Seafood Tower | Trio of Sauces | Lemon Crown \*  
*Maine Lobster, Little Neck Clams, Prawns, Oysters*

### FLOUR & WATER

- Acquerello Risotto | Matsutake Mushroom | Fresh Yuzu | Chive & Shiso  
Verrigni Angel Hair Carbonara Pasta | Guanciale | Egg Yolk Jam | Parmigiano-Reggiano Crisp  
Saffron Campanelle 'Cacio e Pepe' Pasta | Maine Lobster | Lemon | Chive | Sarawak Black Pepper  
Italian White Alba Winter Truffle Raviolo | Creamy Mascarpone | Toasted Pine Nuts | Aged Balsamic  
French Périgord Black Winter Truffles | House-Made Tagliatelle | 36-Month Aged Parmigiano-Reggiano  
*Optional supplement: Italian White Winter Truffles*

### SURF & TURF

- (VG) Whole Roasted Acorn Squash | Toasted Ancient Grains | Wild Oregon Mushrooms | 'Pipian' Mole  
Local Striped Bass | Kabocha Squash & Sunchoke | Maitake | Pomegranate | Port Wine Ginger Sauce  
✿ Organic B.C. King Salmon | Roasted Baby Beets | Butter Leek Risotto | Passion Fruit Brown Butter Sauce  
✿ European Turbot | Variations of Celery Root | Pickled Mustard Seed Jus | Shaved Celery Salad  
(WP) Organic Jidori Chicken Pot Pie | Farmers' Market Root Vegetables | Silky Velouté | Fluffy Puff Pastry  
*Optional supplement: Périgord Black Truffles. Please allow 25 minutes for cooking.*  
Colorado Lamb Rack | Carrot | Hazelnut Herb Crust | Espresso | Dry-Aged Carrot Jus  
(WP) Marcho Farms Veal Wiener Schnitzel | Fingerling Potatoes | Marinated Beets | Mâche Salad  
✿ 8oz American Wagyu 'Butcher's Butter' Steak | Pommes Aligot | Sauce Armagnac  
✿ 34oz U.S.D.A. Prime Porthouse Steak | Rustic Potato 'Mash' | Honey & Cumin Carrots | Dry-Aged Beef Fat

### S I D E D I S H E S

- (V) Yukon Gold Potato Purée  
(V) Bloomsdale Spinach | Lemon | Garlic  
(V) Wild Field Mushrooms | Garlic | Thyme  
(V) Roasted Brussels Sprouts | Walnut | Apple Cider  
(V) Broccoli Almondine | Lemon | Heirloom Garlic  
(V) Butternut Squash | Vadouvan | Pine Nut Gremolata

Executive Chef Connor McVay  
Chef de Cuisine Gel Zara

(V) Vegetarian (VG) Vegan (WP) Wolfgang Classic ✿ Oakwood Grill (MK) Market Price

\* Consuming raw or undercooked meat, 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.