

# BREAKFAST

Available 6 to 11am

## TO BEGIN

Hotel Bel-Air bakery basket, assortment of house made breakfast pastries	22
House-cured smoked salmon, toasted bagel, herbed cream cheese	28
House made granola & greek yogurt parfait, organic honey	19
Greek yogurt (regular or non-fat)	10
Steel-cut Irish oatmeal, candied walnuts, banana, muscovado sugar	18
Assorted cereals with organic milk	15
HBA Avocado toast, housemade multi-grain bread, sunflower & pumpkin seeds, crispy quinoa, Espelette pepper, lemon zest	22

## BATTERS & BREADS

Buttermilk-blueberry pancakes, 100% pure Vermont maple syrup salted maple butter	24
Brioche french toast, Tahitian vanilla, wild huckleberry compote, clotted cream	26

## THE 'BEL-AIR' BREAKFAST

Two organic eggs prepared any style with roasted fingerling potatoes and roasted heirloom tomato and a choice of: Smoked bacon, maple-sage pork sausage or chicken sausage Buttermilk white, wheat, sourdough or rye toast	29*
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# WINE SELECTION

GLASS BOTTLE

## SPARKLING

Prosecco, Adami, 'Garbel', Treviso, Italy, NV	18	68
Sparkling Rosé, Mirabelle, Brut, Anderson Valley, California, USA, NV	24	90
Champagne, Brut, Lanson, 'Black Label', France, NV	24	90
Champagne, Brut, Bollinger, 'Spécial Cuvée', Brut, Aÿ, Champagne, FRA	39	150
Champagne Brut Rosé, Ruinart, Reims, France, NV	42	200
Champagne, Brut, Krug, 'Grande Cuvée 167ème Édition', Reims, France, NV	58	290

## WHITE

Pinot Grigio, Palmina, Santa Barbara County, California, 2018	19	76
Riesling, Dr Loosen, 'Wehlener Sonnenuhr', Kabinett, Mosel, Germany, 2016	19	76
Pinot Blanc, Trimbach, Alsace, France, 2018	16	60
Sauvignon Blanc, Michel Girault, 'Les Beaux', Sancerre AOC, France, 2018	24	90
Chardonnay, Grgich Hills, Napa Valle, California, 2016	20	75
Chardonnay, Neyers, Carneros District, California, 2017	25	94

## ROSÉ

Grenache Blend, Château d'Esclans 'Rock Angel', Côtes de Provence, France, 2017	33	132
Pinot Noir Rose, Badenhorst Family Wines, 'Secateurs', Swartland, RSA, 2018	17	65

## RED

Pinot Noir, Melville, St Rita Hills, California, 2017	20	80
Pinot Noir, Lingua Franca "Avni", Willamette Valley, Oregon, 2017	22	85
Malbec, Terrazas, Reserva, Mendoza, Argentina, 2017	21	84
Brunello di Montalcino, La Gerla, Tuscany, IT, 2014	30	113
Barbaresco, Produttori del Barbaresco, Piedmonte, IT, 2016	25	94
Cabernet Sauvignon, Trig Point 'Diamond Dust Vineyard', Alexander Valley CA USA, 2015	24	96
Merlot Blend, Château Tournefeuille, Lalande-de-Pomerol, Bordeaux, France, 2016	24	90
Cabernet Sauvignon, Cliff Lede, Napa Valley, 2015	29	108
Cabernet Sauvignon, Justin, 'Isosceles', Paso Robles, California, 2015	60	240

## BREWER'S SELECTION

Westmalle 'Tripel' Trappist Ale	9
Peroni	9
Lagunitas India Pale Ale	9
Schönramer 'Gold'	12
Erdinger, Weissbier (non-alcoholic)	7

## NATURAL WATER

Evian	13
Badoit	13
Fiji	13
San Pellegrino sparkling	13

ALL SODAS	7
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Please note a service charge of 20% and delivery charge of \$5 apply to all orders

Please see breakfast section for additional coffee, tea and fresh juices.

# ALL DAY DINING

Available 11am to 11pm

## IN THE BEGINNING

Siberian caviar Medium pearl, mild brine, crisp yet buttery notes	125*
Kaviari golden oscietre caviar Soft and balanced flavors with a hint of cucumber	275*
Tortilla soup, roasted chicken, diced avocado, crema fresca	21
Garden vegetable soup – diced vegetables, pistou, vegetable broth	19
Country white grilled cheese, shallot marmalade, Crispy Fries	29
Hass avocado tartare, Japanese cucumber yuzu citrus ceviche sauce, chili aioli, black rice crisps	22
Mediterranean mezze, hummus, baba ghanoush, marinated feta olives, harissa aioli, pita bread	28
Garden vegetable crudités, green goddess cilantro dressing	20
French-style omelet, Gruyère, mushrooms, cipollini onion Roasted Fingerling Potatoes	28
Six artisanal cheeses, quince, organic apple, honeycomb, fruit-nut bread candied walnuts	34
New York Steak Tacos, Guacamole, Cilantro Crema, Pickled Onion	32
Spicy Jidori Chicken Quesdilla, Pico de Gallo, Guacomle, Sour Cream	28
Crispy Corn Chips, House Made Guacomle & Pico de Gallo	26
Hearts of romaine 'Caesar' salad, herb goats' cheese crouton	26
ADD Jidori chicken	14
ADD grilled shrimp	16

## A LITTLE MORE

Tagliatelle bolognese, braised beef, vine ripe tomatoes, garlic, chili	28
Margherita pizza, San Marzano tomatoes, basil, buffalo mozzarella	24
The 'club' – maple turkey, smoked ham, butter lettuce, tomato, Gruyère fried egg, french fries	28
U.S.D.A. prime beef burger – butter lettuce, tomato, shallot marmalade, Vermont cheddar, french fries	32

## NAKED ON THE OAKWOOD GRILL

Seasonal White Fish	41
Faroe Island Scottish Salmon	36
Organic Jidori chicken	45
U.S.D.A. prime NY Steak	66

## ON THE SIDE

Yukon Gold Potato Puree	13
French Fries	13
Bloomsdale Spinach	13
Farmers' market Vegetables	14

## DESSERTS

Caramelized light and fluffy cheesecake	16
Austrian chocolate layer cake, frosted with chocolate pudding	
Warm apple crumble pie	
Farmers' market berries with crème fraîche	
Homemade seasonal ice creams and sorbets	

# OVERNIGHT DINING

Available 11pm to 6am

Spicy Jidori Chicken Quesdilla, Pico de Gallo, Guacomle, Sour Cream	28
Crispy Corn Chips, House Made Guacomle & Pico de Gallo	26
Country white grilled cheese, shallot marmalade, Crispy Fries	29
Soft French-style omelet, wild mushrooms, Gruyère, cipollini onions fingerling potatoes	28
Margherita pizza, San Marzano tomatoes, basil, buffalo mozzarella	24
The 'club', maple turkey, smoked ham, butter lettuce, tomato, Gruyère fried egg, french fries	28
U.S.D.A. prime beef burger butter lettuce, tomato, shallot marmalade Vermont cheddar, french fries	32

ALL IN-ROOM DINING DESSERTS ARE AVAILABLE DURING OVERNIGHT DINING

# CHILDREN'S MENU

## BREAKFAST

Two scrambled eggs & crispy bacon	12
Buttermilk pancakes or chocolate chip pancakes	13
Cinnamon French toast with Vermont maple syrup	12
Steel-cut Irish oatmeal with red raspberries	8
Choice of cereal with cold milk	12

## ALL DAY DINING

Chicken fingers & french fries	16
Grilled steak & mashed potato	33
Pasta with choice of: meat sauce, tomato sauce or butter-Parmesan	16
Cheeseburger & french fries	21
100% beef hot dog & french fries	18
Grilled American cheese sandwich & french fries	13

## THE EGGS

ALL EGGS ARE 100% ORGANIC, SUNFLOWER SPROUT-FED FROM GONE STRAW FARM

Soft French-style omelet, wild mushrooms, Gruyère, cipollini onions, fingerling potatoes	28
Huevos rancheros, black beans, ranchero salsa, avocado, cotija cheese corn tostadas	28
House-cured smoked salmon Benedict, poached organic eggs, hollandaise tomato chutney, brioche toast	28
Egg-white frittata, pencil asparagus, shallots, sun-dried tomatoes, goats' cheese, torn basil	28
Two free-range organic eggs prepared any style	14

## WOLFGANG PUCK'S SIGNATURE ROASTED COFFEE

100 % Arabica brewed French press coffee	9/15
Espresso	9
Cappuccino	9
Caffè latte	9
Mocha	9
Housemade hot chocolate decadence	12

## ART OF TEA SELECTIONS

English breakfast	9
Earl grey	9
Sencha (Japanese green)	9
Mint green	9
Egyptian chamomile flowers	9
Iced 'Garden of Eden'	9

## MORNING JUICES

Carrot, apple & cantaloupe	16	Bel-Air Green Juice	18
Strawberry & watermelon	16	Orange or grapefruit juice	10
Honeydew, pineapple & ginger	16	Smoothie of the day	16

## THE SIDES

One organic egg, prepared any style	7	Assorted seasonal berries	14
Housemade pork-black pepper sausage	9	Smoked salmon	14
Applewood-smoked bacon	9	FROM THE OVEN	
Roasted fingerling potatoes, caramelized onions	6	White, wheat or rye toast	7
Chicken-apple sausage	9	Toasted sesame or plain bagel	9
Sliced half Hass avocado	8	Brioche	8
		English muffin	7
		Gluten-free bread	7
		Sourdough	7
		Croissant	6