

## 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 New Year

Billecart-Salmon, Brut, Mareuil-sur-Aÿ, 1999

#### **Caviar Impérial de Sologne**

Marble Potato, Crème Fraîche,  
Gold Leaf

❧

#### **Maine Diver Scallop Sashimi**

Black Truffle, Sea Urchin, Meyer Lemon,  
Maldon Sea Salt

❧

#### **Hand-Cut Sorpresine Tortelloni**

Black Winter Truffle, Roasted Italian Chestnuts,  
Mascarpone

❧

#### **Oven-Roasted Dover Sole**

Nantes Carrot Purée, Celery Root, Young Leeks,  
Moro Blood Orange

❧

#### **Snake River Farms Wagyu Duo NY Steak and Cheek**

Smoked Potato Purée, Bone Marrow,  
Brussels Sprouts, Cipollini Onions, Armagnac Sauce

#### **Choice of:**

##### **Champagne and Citrus**

Frozen Pavlova, Polenta Upsidedown Cake,  
Champagne Creamsicle

or

##### **Dark Chocolate and Dates**

Sticky Medjool Date Pudding,  
Dark Chocolate Stracciatella Gelato

Chefs Hugo Bolaños, Brandon Dearden, Tiffany Pascua  
and the entire Wolfgang Puck at Hotel Bel-Air team  
would like to wish you a prosperous New Year!