

IN THE BEGINNING

Caviar *

Traditional Accoutrements

Royal White Sturgeon 125

Royal Osetra Caviar 265

Tortilla Soup 20

Roasted Chicken, Crema Fresca, Avocado

Guajillo Chilies

Brentwood Farm's Organic Corn Soup 20 (V)

Roasted Corn, Wild Field Mushrooms

Poblano Crema

Garden Vegetable Crudite 25

Olive Tapenade, Basil Pesto Aioli, Yogurt Tzatziki

Mediterranean Mezze 26

Hummus, Babaganoush, Marinated Feta, Olives

Harissa Aioli, Pita Bread

H.B.A. Steak Tacos 24

Prime N.Y. Steak, Cotija Cheese

Cabbage Slaw, Cilantro Crema, Pickled Onions

House Cured Smoked Salmon 26*

Herbed Crème Fraîche, Capers

Chives, Toasted Brioche

GREENS MARKET

Coastal Organic Tomato Salad 28 (VP)

Early Girl, Beef Steak Tomatoes

Aged Balsamic, Burrata, Basil Aioli

Autumn Grain Salad 22

Farro, Quinoa, Harvest Beans, Gooseberries

Tzatziki, Spiced Almonds, Lemon Verbana

Hearts of Romaine "Caesar" Salad 25*

Spanish Anchovies, Garlic Dressing, Parmesan

Goat Cheese & Olive Crouton

add Jidori Chicken 10 Grilled Shrimp 16

The Garden Of... Organic Lettuces 26

Jana Gold Apples, Pears, Anise Hyssop

Cucamelon, Green Goddess Dressing

Thai Style Chicken Salad 25

Bean Sprouts, Crushed Peanuts, Napa Cabbage

Bloomsdale Spinach, Ginger & Lemongrass Dressing

The HBA Nancy Reagan "Chopped" Salad 34

Grilled Chicken, Smoked Turkey Bacon, Aged Cheddar

Avocado, Chopped Egg, Meyer Lemon Vinaigrette

BBQ Salmon Salad or Grilled Tofu (V) 30*

Pickled Vegetables, Avocado, Baby Lettuce

Ponzu, Daikon Sprouts

A LITTLE MORE

Wild Alaskan Halibut 41*

Celery Puree, Chard Leeks

Heirloom Carrots, Purslane Pesto

U.S.D.A Prime NY Sirloin "Steak Frites" 54*

Sauce Béarnaise, French Fries, Red Wine Reduction

U.S.D.A Prime Beef Burger 28*

Vermont White Cheddar, Garlic Aioli

Shallot-Jalapeño Marmalade, Fries

Hand Cut "Tagliatelle" Bolognese 31

House Made Red Wine Bolognese

Parmesan Reggiano

Soft French Style Omelette 26 *

Wild Mushrooms, Gruyère, Fingerling Potatoes

Cipollini Onions

The Bel Air "Club" 28

Maple Glazed Turkey, Smoked Ham

Crispy Bacon, Gruyère, Fried Egg, Fries

NAKED ON THE WOOD GRILL

Columbia River King Salmon 48*

Truffle Salt

Loup de Mer 41*

Lemon

Sonoma Lamb Chops 49*

Lamb Jus

Organic Free Ranged Jidori Chicken 46*

Provençal Olive Oil, Thyme Natural Jus

ON THE SIDE

Heirloom Shelling Beans 12

French Fries, Parsley 13

Mc Grath Green Beans 13

Wild Field Mushrooms, Thyme, Garlic 18

Yukon Gold Potato Purée 13

Executive Chef, Hugo Bolaños

Chef De Cuisine, Brandon Dearden

(V)Vegan

A 20% Service Charge will be added to parties of 6 or more
*Consuming raw or undercooked foods may increase risk of food-borne illness, especially if you have certain medical conditions”