

I N T H E B E G I N N I N G . . .

(WP) Tortilla Soup | Roasted Chicken | Crema Fresca | Avocado | Crispy Tortilla Strips | Cilantro | Guajillo Chilies 22

(WP) Garden Vegetable Soup | Diced Vegetables | Basil Pistou | Vegetable Broth 19

(V) HBA Avocado Toast | Multi-Grain Bread | Espelette Pepper | Toasted Sunflower & Pumpkin Seeds | Lemon 22

V E G E T A B L E S A N D M O R E . . .

(WP) Thai-Style Chicken Salad | Napa Cabbage | Ginger & Lemongrass Dressing 29

(VG) Baby Lettuce Salad | Heirloom Radish | Cherry Tomatoes | Cucumber | Meyer Lemon Vinaigrette 24

Hearts of Romaine Caesar Salad | Garlic Dressing | Herb Goat Cheese Crouton 26*

✿ Salad Additions From The Oakwood Grill *

Jidori Chicken Breast 14 Salmon (4oz) 12

Grilled U10 Shrimp (3ea) 21 Prime Steak (5oz) 33

F L O U R & W A T E R

House-Made 'Tagliatelle' | Bolognese Braised Beef | Vine Ripe Tomatoes | Garlic & Chili 24

House-Made Campanelle 'Cacio e Pepe' | Maine Lobster | Chive | Lemon | Sarawak Black Pepper 52*

(WP) House-Smoked Salmon Pizza | Dill Crème Fraîche | Salmon Caviar | Chives | Red Onion 36*

Imported Italian Burrata Pizza | Fresh Basil | Red Chili Flakes | Parmigiano-Reggiano 31

(WP) Margherita Pizza | Vine Ripe Tomato | Buffalo Mozzarella | Torn Basil 24

HBA Country White Grilled Cheese | Shallot Marmalade | Crispy Fries | Garlic Aioli 29

S U R F & T U R F

The Bel-Air 'Club' | Maple-Glazed Turkey | Smoked Ham | Crispy Bacon | Gruyère | Fried Egg | French Fries 28*

✿ HBA Crispy Fish Tacos | Cotija | Cabbage Slaw | Guacamole | Cilantro Crema | Pickled Onions 28*

Spicy Jidori Chicken Quesadilla | Pico de Gallo | Guacamole | Sour Cream 28

✿ Certified Black Angus Beef Burger | Vermont White Cheddar | Shallot-Jalapeño Marmalade | Crispy Fries 32*

✿ Faroe Island Scottish Salmon | Lemon | Provençal Olive Oil 36*

✿ Loup de Mer | Espelette Pepper | Lemon 49*

Organic Jidori 1/2 Chicken | Cast Iron Roasted | Natural Jus 45*

✿ USDA Prime Butcher's Butter | 8oz | Sauce Bordelaise 76*

S I D E D I S H E S

(V) Yukon Gold Potato Purée 13

(V) French Fries | Parsley 13

Broccolini | Bagna Cauda | Lemon 16

Wild Field Mushrooms | Thyme | Herb Parsley 18

Bloomsdale Spinach | Garlic | Lemon 13

Truffle Fries | Parmigiano-Reggiano 21

S W E E T E N D I N G . . .

(V) Caramelized Light and Fluffy Cheesecake | Harry's Berries Strawberries 14

(V) Austrian Chocolate Layer Cake | Frosted With Chocolate Pudding 14

(V) Farmers' Market Berries | Crème Fraîche 14

(V) House-Made Cookies | Chocolate Chip & Gluten-Free Pumpkin Spice Snickerdoodle 14

(V) Trio of Ice Creams | Choice of: 50 Bean Vanilla, Chocolate, Mint Stracciatella 14

WOLFGANG PUCK
— AT —
HOTEL *Bel Air*
Dorchester Collection

* Consuming raw or undercooked meats, 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 for checks to be split up to 3 ways .

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