

WOLFGANG PUCK

AT

HOTEL *Bel Air*

CHRISTMAS EVE

145 Per Person

TO SHARE

Maine Lobster Bisque
Confit Fennel, Cipollini, Basil

Mountain Rose Apple Salad
Candied Walnuts, Pomegranate, Apple Cider Vinaigrette

CHOICE OF ENTRÉE

Snake River Farms 'Chateaubriand'
'Osso Buco' Carrot, Robiola Gnocchi, Perigordine Sauce

or

Oakwood Grilled European Turbot
*California Olive Oil Crushed Fingerlings, Trumpet Mushrooms,
Red Wine Fumet*

ON THE SIDE

Black Truffle Gratin

Fresh Baked Wolfgang Puck Bread

DESSERT

Sticky Toffee Chocolate Pudding
Brandy Toffee Sauce, Roasted Pecans, Maple Crème

Cookies for Santa
Our signature sugar cookies with decorating supplies

Executive Chef, Michael Treanor
Chef de Cuisine, John Connor McVay
Executive Pastry Chef, Tiffany Pascua

)(*Dorchester Collection*