

WOLFGANG PUCK

AT

HOTEL *Bel Air*

## CHRISTMAS DAY

195 Per Person

### TO START

Wild Arugula Salad  
*Medjool Dates, Goat Cheese Crumble, Roasted Walnuts,  
Pomegranate, Champagne Vinaigrette*

Yukon Gold Potato Leek Soup  
*Crispy Leeks, Black Trumpet Mushroom, Truffle Chantilly*

Roasted Baby Beet Salad  
*Butter Lettuce, Whipped Feta, Peanut Brittle, Country Ham  
Vinaigrette*

### MAIN EVENT

Colorado Lamb Rack  
*Roasted Heirloom Sweet Potato, Pistachio Gremolata,  
Vodouvan Spice*

Maine Lobster Pot Pie  
*Périgord Black Truffle, Winter Vegetables, Sauce Américaine*

### ON THE SIDE

Fresh Baked Wolfgang Puck Bread  
Black Truffle Gratin  
Roasted Brussels Sprouts, Confit Bacon, Bourbon Maple  
Glaze  
Wieser Farms Braised Carrots, Labena, Shallot Vinaigrette  
Braised Oxtail 'Spoon Bread'

### FINALE

Beignet Christmas Tree  
*Chocolate Sauce, Caramel Sauce, Raspberry Preserves*

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