

IN THE BEGINNING...

(WP) Tortilla Soup 21

Roasted Chicken, Crema Fresca, Avocado
Crispy Tortilla Strips, Cilantro, Guajillo Chilies

(WP) Garden Vegetable Soup 19

Diced Vegetables, Basil Pistou, Vegetable Broth

(WP) House-Cured Smoked Salmon 32*

Herbed Cream Cheese, Capers
Chives, Toasted Brioche

(V) HBA Avocado Toast 22

Multi-Grain Bread, Espelette Pepper
Toasted Sunflower & Pumpkin Seeds, Lemon

(V) Mediterranean Mezze 28

Hummus, Baba Ganoush, Marinated Feta
Olives, Harissa Aioli, Pita Bread

FLOUR AND WATER

House-Made 'Tagliatelle' Bolognese 24

Braised Beef, Vine Ripe Tomatoes, Garlic & Chili

(WP) House-Smoked Salmon Pizza 36

Dill Crème Fraîche, Salmon Caviar, Chives, Red Onion
(Add Supplemental Caviar*)

(WP) Margherita Pizza 24

Vine Ripe Tomato, Buffalo Mozzarella, Torn Basil

House-Made Campanelle 'Cacio e Pepe' 36

Blue Lump Crab, Chive, Sarawak Black Pepper

VEGETABLES AND MORE...

The HBA Nancy Reagan 'Chopped' Salad 36

Grilled Chicken, Smoked Turkey Bacon
Aged Cheddar, Chopped Egg, Avocado
Diced Tomato, Meyer Lemon Vinaigrette

🌿 (WP) BBQ Salmon Salad or (V) Grilled Tofu 41*

Pickled Vegetables, Baby Lettuce, Hass Avocado
Citrus Ponzu, Shiso, Daikon Sprouts, Sesame Seed

(WP) Thai-Style Chicken Salad 28

Bean Sprouts, Crushed Peanuts, Napa Cabbage
Bloomsdale Spinach, Ginger & Lemongrass Dressing

Hearts of Romaine Caesar Salad 26

Garlic Dressing, Herb Goat Cheese-Crouton

🌿 Salad Additions From The Oakwood Grill *

Jidori Chicken Breast 14 Salmon (4oz) 12
Grilled U10 Shrimp (3ea) 21 Prime Steak (5oz) 33

A LITTLE MORE

The Bel-Air 'Club' 28*

Maple-Glazed Turkey, Smoked Ham
Crispy Bacon, Gruyère, Fried Egg, French Fries

🌿 HBA Tacos of the Day 24*

Cotija Cheese, Cabbage Slaw
Guacamole, Cilantro Crema, Pickled Onions

🌿 Certified Black Angus Beef Burger 32*

Vermont White Cheddar, Garlic Aioli
Shallot-Jalapeño Marmalade, Shoe String Fries

NAKED ON THE WOOD GRILL

Colorado Lamb Chops 54*

Harissa Aioli

Faroe Island Scottish Salmon 36*

Lemon, Provençal Olive Oil

Loup de Mer 41*

Espelette Pepper, Lemon

Organic Jidori 1/2 Chicken 49

Cast Iron Roasted, Natural Jus

🌿 USDA Prime NY 'Steak Frites' 66*

Sauce Béarnaise, French Fries
Red Wine Reduction

SWEET ENDING...

Caramelized Light and Fluffy Cheesecake 14

Farmers' Market Berries

Austrian Chocolate Layer Cake 14

Frosted with Chocolate Pudding

Farmers' Market Berries 14

Crème Fraîche

Warm House-Made Cookies 14

Chocolate Chip & Gluten-Free Peanut Butter

Half-Pint of Ice Cream or Sorbet 16

Selection of 50 Bean Tahitian Vanilla
Chocolate, Butter Pecan, Coconut Sorbet (VG)
Mango Sorbet (VG)

ON THE SIDE

(V) French Fries, Parsley 13

(V) Yukon Gold Potato Purée 13

(V) Wild Field Mushrooms, Thyme, Garlic 18

(V) Bloomsdale Spinach, Garlic, Lemon 13

(V) Truffle Fries, Parmigiano-Reggiano 21

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

(V) Vegetarian (VG) Vegan
🌿 Slowly Prepared on Our Oakwood Grill
(WP) Wolfgang Puck Classic

WOLFGANG PUCK

AT

HOTEL *Bel-Air*

)(*Dorchester Collection*

(*) Consuming raw or undercooked foods may increase risk of foodborne illness, especially if you have certain medical conditions