

TO BEGIN

Hotel Bel-Air Bakery Basket
Assortment of Housemade Breakfast Pastries
Seasonal Preserves & Échiré Butter

(V, GF) Seasonal Farmers' Market Fruit
Seasonal Granita

Housemade Granola and Greek Yogurt Parfait
Wild Flower Honey, Seasonal Berries

Steel Cut Irish Oatmeal
Candied Walnuts, Banana, Muscovado Sugar

(V,GF) Açai Bowl
Berries, Banana, Granola, Almond Butter, Honey
*Contains Avocado

Smoked Salmon & Toasted Bagel
Capers, Red Onion, Chives, Heirloom Tomato
Herb Cream Cheese

BATTERS & BREADS

Blueberry Buttermilk Pancakes
100% Pure Vermont Maple Syrup

Brioche French Toast
Huckleberry Compote, Clotted Cream
*Contains Almonds

Housemade Waffles
Strawberry Marmalade, Whipped Cream

(V) Vegetarian, (GF) Gluten-Free

EGGS

'Bel-Air' Breakfast *
Two Organic Eggs, Roasted Fingerling Potatoes
Choice of Applewood Bacon, Pork or Chicken
Sausage
Selection of Toast

French-Style Omelette *
Wild Mushrooms, Gruyère, Cipollini Onions
Fingerling Potatoes

Five Egg-White Frittata *
Sun-Dried Tomatoes, Shallots
Asparagus, Goat Cheese, Micro Basil

Huevos Rancheros *
Black Beans, Ranchero Salsa, Avocado
Cotija, Corn Tostadas

ON TOAST

(V) HBA Avocado Toast
Multi-Grain Bread, Espelette Pepper
Toasted Sunflower & Pumpkin Seed, Lemon

Fried Egg Sandwich *
Brioche Bun, Vermont Cheddar, Bacon
Harissa Aioli, Pickled Shishito Peppers
Mixed Baby Greens

House-Cured Smoked Salmon Benedict *
Two Poached Eggs, Hollandaise, Garden Herbs
Shallot & Tomato Chutney, Avocado
Brioche Toast

ON THE SIDE

One Organic Egg *
(V) Sliced Tomatoes
(V) California Hass Avocado
(V) Weiser Farms' Potatoes
Housemade Pork-Black Pepper Sausage
Applewood-Smoked Bacon
Housemade Chicken-Apple Sausage
Strained Greek Yogurt
(V) Assorted Seasonal Berries
Housemade Granola

TOASTED

Bagel, Plain/Sesame
English Muffin
Croissant
Pain au Chocolat
Almond Croissant
Blueberry Muffin

WELLNESS | SHOTS

Smoothie of the Day
Bel-Air Green Juice

Custom Blends
Carrot, Apple and Cantaloupe
Strawberry and Watermelon
Honeydew, Pineapple & Ginger
'Just' Celery Juice

Pure Ginger
Ginger-Tumeric-Cayenne
Ginger-Lemon

COFFEE

French Press
Decaffeinated
Cappuccino
Latte
Espresso
Hot Chocolate

TEAS

White / Oolong
Silver Needle
Sacred Orchid
Ti Kwan Yin

Green
Uji Gyokuro
Genmai Cha
Jasmine Downy Pearls
Royal Chrysanthemum Blossom
Hotel Bel-Air Swan Song

Black
Darjeeling
Earl Grey with Bergamot
Assam
Hunhe Cha

Herbal
Fresh Mint
HBA Rejuvenation Blend
Egyptian Chamomile

Executive chef, Hugo Bolaños
Chef de cuisine, Connor McVay

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

A 20% service charge will be added to parties of six or more