

SUNDAY TOAST

The 'Mimosa'
Blueberry, Guava, or Raspberry

Traditional
Tito's Vodka, Housemade Bloody Mary Mix

Bunny Mary
Ketel One Vodka, Nantes Carrots, Spices

BUBBLES

Prosecco, Adami, 'Garbel', Veneto, ITA, NV

Rosé, Schramsberg, 'Mirabelle', Sonoma, USA, NV

Brut, Lanson, 'Black Label', Champagne, FRA, NV

Brut, Bollinger, 'Special Cuvée', Champagne, FRA, NV

Rosé, Ruinart, Champagne, FRA, NV

Brut, Dom Pérignon, Champagne, FRA, 2006

WELLNESS | SHOTS

Smoothie of the Day
Bel-Air Green Juice
'Just' Celery Juice
Carrot, Apple and Cantaloupe
Strawberry and Watermelon
Honeydew, Pineapple and Ginger

Pure Ginger
Ginger-Tumeric-Cayenne
Ginger-Lemon

TO BEGIN

(V) Farmers' Market Fruit Plate
Melon Varieties, Pineapple, Citrus, Seasonal Berries

(V) Housemade Granola and Greek Yogurt Parfait
Organic Honey Yogurt, Seasonal Berries

(V) Old-Fashioned Ricotta-Lemon Blintz
Farmers' Market Strawberry Compote

(V) Garden Vegetable Crudités
Santa Monica Farmers' Market Seasonal Harvest
Cilantro Green Goddess

Spring Pea Soup
Morel Mushrooms, English Peas, Lemon Crème Fraîche

House-Smoked Sturgeon & Avocado Toast *
Toasted Country Loaf, Herb Aioli, Chives
Marinated Capers, Pickled Onions

Tortilla Soup
Roasted Chicken, Crema Fresca
Avocado, Cilantro, Guajillo Chilies

(V) Roasted Beet Salad
Local Whipped Goat Cheese, Aged Balsamic Vinegar
Red Endive, Blood Orange Vinaigrette, Crispy Beet Tuile

Baja Gulf Prawns *
Spicy Horseradish, Citrus Tomato Sauce

(V) Imported Italian Burrata
18-Year Aged Balsamic Vinegar, Grilled Country Loaf
Toasted Pepitas, Foraged Herbs

(V) Coleman Farm's Garden Green Salad
Gem Lettuce, Shaved Radishes, Meyer Lemon Vinaigrette
Toasted Black Olive Crostini with Local Goat Cheese

House-Cured Smoked Salmon *
Herb Crème Fraîche, Capers, Chives, Sesame Bagel

THE BRUNCH

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

Two Free-Range Organic Eggs *
Fingerling Potatoes, Smoked Bacon
Chicken-Apple and Maple-Black Pepper Sausage

'Huevos Rancheros' *
Black Beans, Ranchero Salsa, Avocado
Cotija Cheese, Crispy Corn Tostadas, Cilantro

House-Cured Smoked Salmon Benedict *
Hollandaise, Heirloom Tomato Chutney
Brioche Toast, Avocado

Egg-White Frittata *
Asparagus, Sun-Dried Tomato, Goat Cheese
Caramelized Shallots, Torn Herbs

BBQ Salmon Salad or (V) Grilled Tofu *
Pickled Vegetables, Avocado, Baby Lettuce

Housemade Gnocchetti Pasta
Slow-Braised Prime Beef Short Ribs, Arugula
Black Trumpet Mushrooms, Chili, Garlic

Sonoma Lamb Leg Paillard *
Goat Yogurt Tzatziki, Olives, Mesclun Greens
Marinated Cherry Tomatoes, Za'atar Spice

HBA 'Buttermilk Fried Chicken' *
Organic Boneless Jidori Chicken, Potato Purée
Chicken Sausage Gravy, Jalapeño Cornbread Muffin

Mediterranean Loup de Mer *
Spring Succotash of Asparagus, Black-Eyed Peas
Snap Peas, Preserved Lemon Beurre Blanc

16oz, Bone-In Prime Rib Chop 'Steak Frites' *
Shoestring French Fries, Béarnaise
Red Wine Reduction Sauce

IN ADDITION

Supplemental Caviar *
Traditional Accompaniments

Royal White Sturgeon *
Kaviari Kristal *
Golden Oscietre *

THE SWEET

Tiramisu Parfait
Raspberry Jam, Gluten-Free Almond Cake, Mascarpone
Ice Cream

Horchata Tres Leches
Churro, Whipped Crème Fraîche, Assorted Berries

Warm Truffle Cake
Butter Pecan Ice Cream, Toasted Pecans, Toffee Sauce

Executive chef, Hugo Bolaños

Chef de cuisine, Connor McVay

(V) Vegetarian
(☼) Slow-cooked on our oakwood grill

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

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