

WOLFGANG PUCK

AT

HOTEL *Bel-Air*

THE CLASSICS . . .

(V) Garden Vegetable Crudités | Seasonal Selection | Cilantro Green Goddess

Baja Gulf Prawns | Cocktail Sauce | Lemon | Fresh Horseradish *

Bigeye Tuna Tartare | Hass Avocado | Heirloom Radish | Ceviche Sauce | Shiso | Black Rice Crisp *

(WP) House-Smoked Salmon | Red Onion | Italian Capers | Herb Cream Cheese | Toasted Brioche

(V) Mediterranean Mezze | Hummus | Baba Ganoush | Marinated Feta | Harissa Aioli | Whole Wheat Pita

(WP) Tortilla Soup | Roasted Chicken | Crema Fresca | Avocado | Cilantro | Guajillo Chili

The Bel-Air 'Club' | Maple Glazed Turkey | Smoked Ham | Crispy Bacon | Fried Egg | French Fries

HBA Nancy Reagan 'Chopped' Salad | Chicken | Avocado | Tomato | Cheddar | Egg | Turkey Bacon

(WP) Thai-Style Chicken Salad | Bean Sprouts | Napa Cabbage | Ginger & Lemongrass Dressing

S U M M E R A T T H E B E L - A I R

(VG) Thai Carrot & Ginger Soup | Pickled Heirloom Carrots | Coriander | Tuscan Olive Oil

Brentwood Farms' Organic Sweet Corn Soup | Maine Lobster | Caramelized Cipollini | Young Basil *

(V) Costal Organics' Heirloom Tomato & Fig 'Mosaic' | Aged Balsamic | Robiola Cheese | Sicilian Olive Oil

❁ Organic Jidori Chicken Paillard | Marinated Olives | Tzatziki | Heirloom Cherry Tomatoes | Baby Greens

Organic B.C. King Salmon | Sweet Corn Succotash | Haricot Vert | Shaved Fennel | Calabrian Chimichurri *

Italian Summer Truffle Pasta | House-Made Tagliatelle | 36 Month Aged Parmigiano-Reggiano

Hand-Tossed Soppresata Pizza | Wild Flower Honey | House-Made Ricotta | Torn Basil

O F F T H E O A K W O O D G R I L L . . .

❁ (WP) BBQ Salmon Salad or (V) Grilled Tofu | Pickled Vegetables | Citrus Ponzu | Hass Avocado *

❁ Mediterranean Loup de Mer | Meyer Lemon | Castelvetro Olive Sauce *

❁ U.S.D.A. Prime Beef Burger | 8oz | Shallot Marmalade | Aged Cheddar | House-Made Milk Bun *

❁ RR Ranch Prime New York Steak 'Frites' | 10oz | Sauce Béarnaise | French Fries | Red Wine Reduction *

❁ HBA Prime Beef Tacos | Hass Avocado | Napa Cabbage Slaw | Cilantro Crema | Salsa Verde *

S I D E D I S H E S

(V) Yukon Gold Potato Purée

(V) Caramelized Organic Sweet Corn | Espelette | Parsley

(V) Bloomsdale Spinach | Lemon | Garlic

(V) Broccoli Almondine | Lemon | Heirloom Garlic

(V) Wild Field Mushrooms | Garlic | Thyme

Haricot Vert & Wax Beans | Bagna Cauda | Lemon

EXECUTIVE CHEF Connor McVay

(V) Vegetarian (VG) Vegan (WP) Wolfgang Classic ❁ Oakwood Grill

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

***We will accommodate requests for checks to be split up to three ways.