

WOLFGANG PUCK

— AT —

HOTEL *Bel Air*

Christmas Dinner

To Begin...

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

House-Smoked Salmon | Herb Cream Cheese | Chive | Red Onion | Toasted Brioche

Baja Gulf Prawn | Classic Cocktail Sauce | Lemon | Fresh Horseradish*

Trio of Sashimi | Heirloom Radish | Shiso | Oro Blanco | Soy Mustard Vinaigrette*

Cinco Jotas Jamón Ibérico | Poached Quince | Mustards | Toasted Crostini | Provençal Olive Oil

HBA Lobster Bisque | Confit Fennel | Cipollini | Basil Oil*

Imported Italian Burrata | Roasted Butternut Squash | Walnut Pesto | Aged Balsamic

(V) Weiser Farms' Beet Salad | Blood Orange Vinaigrette | Humboldt Fog | Beet Tuile | Red Endive

(V) Mountain Rose Apple Salad | Baby Frisée | Candied Walnuts | Pomegranate | Apple Cider Vinaigrette

House-Made Tagliatelle Pasta | French Périgord Black Truffle | 36-Month Parmigiano-Reggiano

A Little More...

(VG) Whole Roasted Acorn Squash | Ancient Grains | King Trumpet Mushroom | Pepian Mole

Maine Lobster Pot Pie | Winter Root Vegetables | Sauce Américaine | Fine Herbs & Périgord Black Truffles*

European Dover Sole | Charred Local Citrus | Fennel-Orange Purée | Preserved Lemon*

🌿 Ora King Salmon | Roasted Cauliflower Florets | Meyer Lemon | Almond | Golden Raisin*

Maine Diver Scallops | California Walnuts | French Black Truffle | Sunchoke Purée | Port Wine Ginger Sauce*

Campanelle Cacio e Pepe Pasta | Maine Lobster | Chive | Lemon | Sarawak Black Pepper*

Organic Jidori Half Chicken | Yukon Gold Potato Purée | French Black Winter Truffles | Truffle Jus

🌿 American Wagyu NY | 8oz | Pommes Aligot | Sauce Bordelaise*

Grass-Fed Venison Osso Buco | Braised Red Cabbage | Chanterelle Mushroom | Blackberry Natural Jus*

Sweet Ending...

Christmas Day Dessert Buffet Extravaganza

Executive Chef John Connor McVay

Executive Pastry Chef Tiffany Pascua

(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.

)(*Dorchester Collection*