

WOLFGANG PUCK

— AT —

HOTEL *Bel Air*

'Twas The Night Before Christmas

Amuse-Bouche

House-Smoked Sturgeon Rillettes
Siberian Caviar, Dill Crème Fraîche

Bluefin Tuna Crudo
Japanese Radish, Hass Avocado, Soy Mustard Vinaigrette

Shaved Jamón Ibérico de Bellota Cinco Jotas
Slow-Poached Quince, Red Frill Mustard
Toasted Crostini, Provençal Olive Oil

Mountain Rose Apple Salad
Baby Frisée, Candied Walnuts, Pomegranate, Apple Cider Vinaigrette

Roasted Weiser Family Farms Beet Salad
18-Year Aged Balsamic Vinegar, Italian Burrata, Red Endive
Beet Tuile, Blood Orange Vinaigrette

House-Made 'Campanelle' Cacio e Pepe Pasta
Maine Lobster, Sarawak Black Pepper
Lemon, Chive, Parmigiano-Reggiano

Maine Diver Scallops
French Black Truffles, Sunchoke Purée
Toasted California Walnuts, Red Wine Port Ginger Sauce

Oakwood Grilled European Dover Sole
Charred Winter Citrus, Fennel-Orange Purée, Preserved Lemon

Maine Lobster 'Pot Pie'
Winter Root Vegetables, Flaky Puff Pastry, Fine Herbs, French Black Truffles

Long Island 'Peking' Half Duck
Winter Mole, Persimmon Salsa, Coriander Salad

Snake River Farms American Wagyu New York Sirloin
Braised Rainbow Chard, Yukon Gold Potato Purée, Sauce Armagnac

Grass Fed Venison Osso Buco
Braised Red Cabbage, Chanterelle Mushrooms
Heirloom Apples, Black Berry Natural Jus

'Beignet' Christmas Tree
Caramel Sauce, Raspberry Jam, Chocolate Sauce

Friday, December 24, 2021

Executive Chef Connor McVay
Executive Pastry Chef Tiffany Pascua