

Selection of House-Made Signature Breads | Bordier Butter | Extra Virgin Olive Oil | Fleur De Sel 20  
 HAND-SHAPED FICELLE, GARLIC CROISSANT, BLACK TRUFFLE BRIOCHE, MULTI-SEED LAVASH

## STARTERS

Bluefin Tuna Tartare | Avocado Mousse | Purple Ninja Radish | Baby Shiso | Ponzu 42\*  
 Baja Gulf Prawns | Lemon Crown | Classic Cocktail Sauce 47\*  
 Mediterranean Mezze Platter | Hummus | Tzatziki | Baba Ganoush | Zaalouk | Marinated Olives | Feta | Pita 33  
 Market Vegetable Crudité | Hummus | Harissa | Extra Virgin Olive Oil 36  
 Five Onion Soup | Goat Cheese & Gruyère Crostini | Chives | Extra Virgin Olive Oil 29  
 Tortilla Soup | Roasted Chicken | Sour Cream | Avocado | Cilantro | Guajillo Chili 28

## CAVIAR SERVICE

Imperial Osetra Caviar | Golden Pearl 355\* Siberian Reserve Caviar | Mild Brine 205\*  
 Osetra Karat Caviar | Cucumber Finish 305\* Imperial Kaluga Caviar | Slightly Nutty 185\*  
 1OZ CAVIAR TINS, SERVED WITH LEMON-HERB BLINIS, TOASTED BRIOCHE & TRADITIONAL ACCOUTREMENTS

## LUNCH ON THE ESTATE

Italian Summer Truffle Pasta | House-Made Tagliatelle | 36-Month Aged Parmigiano-Reggiano 75  
 House-Made Saffron Campanelle Pasta | Maine Lobster | Garden Chives | Lemon | Sarawak Black Pepper 59  
 The Bel-Air Club | Maple Glazed Turkey | Smoked Ham | Crispy Bacon | Fried Egg | French Fries 38\*  
 Tikka Masala Pizza | Roasted Jidori Chicken | Sweet Red Onion | Coriander | Harissa Spiced Aioli 38  
 Smoked Salmon Tartine | Pickled Onions | Cucumber | Cream Cheese | Smoked Trout Roe | Country Bread 39  
 Protein & Probiotic Bowl | Ancient Grains | Crispy Garbanzo | Tofu | Kimchi | Spinach | Broccolini | Sunny-Side-Up Egg 32  
 Thai-Style Chicken Salad | Bean Sprouts | Roasted Peanuts | Napa Cabbage | Ginger & Lemongrass Dressing 41  
 Hotel Bel-Air Chopped Salad | Chicken | Avocado | Tomato | Cheddar | Egg | Turkey Bacon 46

## MAIN COURSES

King Salmon or Tofu | Organic Greens | Shaved Vegetables | Avocado | Yuzu Vinaigrette 64\*/48  
 Pan-Roasted Striped Bass | Carrot Purée | Charred Radicchio | Cauliflower | Tarragon Gremolata 64\*  
 Prime Steak Tacos | Napa Cabbage Slaw | Guacamole | Salsa Verde | Pickled Onion | Cilantro Cream 36\*  
 Double "R" Ranch New York Steak Frites | Centonze Aioli | French Fries | Red Wine Reduction 89\*  
 Prime Beef Burger | Smoked Shallot Marmalade | Vermont White Cheddar | French Fries 39\*

## SIDE DISHES

Yukon Gold Potato Purée 18 Bloomsdale Spinach | Garlic | Lemon 18  
 Parmigiano-Reggiano Truffle Fries 32 Wild Field Mushrooms | Thyme | Shallots 26

CULINARY DIRECTOR JOE GARCIA  
 EXECUTIVE SOUS CHEF GEL ZARA

\*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.