

## IN THE BEGINNING

### **Tortilla Soup**

Roasted Chicken, Crema Fresca, Avocado  
Guajillo Chilies

### **Wild Mushroom Soup**

Parmesan Cream, Sea Salt

### **Thai Carrot Soup (V)**

Beans Sprouts, Pickled Carrots, Mint

### **Garden Vegetable Crudite**

Olive Tapenade, Basil Pesto Aioli, Yogurt Tzatziki

### **Mediterranean Mezze**

Hummus, Babaganoush, Marinated Feta, Olives  
Harissa Aioli, Pita Bread

### **Yellowtail Hamachi Sashimi**

White Ponzu, Green Apple & Wasabi  
Yuzukoshō, Compressed Fennel

### **Maryland Crab Cakes**

Basil Pesto Aioli, Micro Basil

### **House Cured Smoked Salmon**

Herbed Crème Fraîche, Capers  
Chives, Toasted Brioche

## GREENS MARKET

### **Grilled Gulf Shrimp Salad**

Shaved Papaya & Carrots, Japanese Cucumber  
Crispy Quinoa, Crushed Peanuts, Thai Basil, Lime

### **Hearts of Romaine "Caesar" Salad**

Spanish Anchovies, Garlic Dressing, Parmesan  
Goat Cheese & Olive Crouton  
add Jidori Chicken      Grilled Shrimp

### **Puck Herb Garden Salad (V)**

Fine Herbs, Blooming Flowers, Baby Greens  
Marinated Vegetables, Aged Sherry Vinaigrette

### **Lobster Cobb Salad**

Avocado, Chopped Egg, Point Reyes Bleu Cheese  
Smoked Bacon, Balsamic Vinaigrette

### **Thai Style Chicken Salad**

Bean Sprouts, Crushed Peanuts, Napa Cabbage  
Bloomsdale Spinach, Ginger & Lemongrass Dressing

### **The HBA Nancy Reagan "Chopped" Salad**

Grilled Chicken, Smoked Turkey Bacon, Aged Cheddar  
Avocado, Chopped Egg, Meyer Lemon Vinaigrette

### **Japanese BBQ Salmon Salad**

Pickled Vegetables, Avocado, Baby Lettuce  
Ponzu, Daikon Sprouts

## A LITTLE MORE

### **Rhode Island Black Bass**

Heirloom Carrot, Crispy Sunchoke  
Pickled Mustard Seed

### **Korean Steak Salad**

Shimeji Mushrooms, Baby Squash  
Pickled Cucumber, Sushi Rice  
Gochujang Vinaigrette

### **U.S.D.A Prime NY Sirloin "Steak Frites"**

Sauce Béarnaise, French Fries, Red Wine Reduction

### **U.S.D.A Prime Beef Burger**

Vermont White Cheddar, Garlic Aioli  
Shallot-Jalapeño Marmalade, Fries

### **Hand Cut "Pappardelle" Pasta**

Braised Leeks, Tuscan Kale, Wild Field Mushrooms

### **Soft French Style Omelette**

Wild Mushrooms, Gruyère, Fingerling Potatoes  
Cipollini Onions

### **The Bel Air "Club"**

Maple Glazed Turkey, Smoked Ham  
Crispy Bacon, Gruyère, Fried Egg, Fries

## NAKED ON THE WOOD GRILL

### **Scottish Salmon**

Lemon, Truffle Salt

### **Loup de Mer**

Tuscan Olive Oil, Espellete Pepper

### **Sonoma Lamb Chops**

Harissa Aioli

### **Organic Grilled Jidori Chicken**

Tuscan Olive Oil, Lemon, Thyme Natural Jus

## ON THE SIDE

### **French Fries, Parsley**

### **Yukon Gold Potato Purée**

### **Farmers Market Spinach, Garlic**

### **Wild Field Mushrooms, Thyme**

Executive Chef, Hugo Bolaños

Chef De Cuisine, Brandon Dearden

A 20% Service Charge will be added to parties of 6 or more  
\*Consuming raw or undercooked foods may increase risk of food-borne illness, especially if you have certain medical conditions”