

BELMONT

— Kitchen & Cocktails —

STARTERS

ROASTED BONE MARROW	28	SIBERIAN CAVIAR SERVICE*	195
Shallot Marmalade, Gribiche Sauce, Parmigiano		Potato, Blini, Shallot, Chive, Egg, Crème Fraiche	
WAGYU BEEF CARPACCIO*	24	SPANISH OCTOPUS*	33
Caper-Horseradish Aioli, Parmigiano, Pickled Shallots		Romesco Sauce, Crispy Potatoes, Celery, Preserved Lemon	
BIG EYE TUNA TARTARE*	26	BUTTERNUT SQUASH RAVIOLI	27
Crispy Rice, Avocado, Yuzu Ponzu, Fresno Chile, Sriracha Aioli		Dried Apricots, Roasted Apple, Sage, Marcona Almonds, Balsamic	
PORCINI MUSHROOM CIGARS	23	FILET EMPANADAS "ANCHO ADOBO"	19
Truffle Pecorino, Wilted Spinach, Roasted Chicken Jus, Wild Mushrooms		Chimichurri, Tomato Jam, Aji Amarillo	
HAMACHI CRUDO*	24	ARTICHOKE FLOWERS	21
Tropical Ponzu, Green Apple, Cucumber, Onion		Parmesan Garlic Dressing, Pistachios, Aged Parmigiano Cheese	

SALADS

THE WEDGE	18	ROASTED BEET & PINK PINEAPPLE SALAD	19
Honey-Spiced Bacon, Cabrales Ranch, Oven Dried Tomatoes, Crispy Sweet Onion		Goat Cheese, Toasted Pistachio, Aged Balsamico	
GEM LETTUCE "CAESAR"	17	CHOPPED SALAD	18
Creamy Garlic Dressing, Herb Croutons, Parmigiano "Frico"		Crispy Corn, Pepitas, Tomatoes, Fried Chickpeas, Aged Manchego, Avocado	

MAIN COURSE

WAGYU FILET MIGNON*	78	CHILEAN SEA BASS*	68
Porcini Mushroom, Onion & Bacon Tart, Madeira Sauce		Roasted Peppers, Potato Pavé, Vin Jaune, Basil Oil	
RICOTTA GNOCCHI	34	BAKED PRIME BEEF LASAGNA GRATIN	42
San Marzano Tomato Sauce, Basil, Mozzarella, Tuscan First Press Olive Oil		Tomato, Ricotta, Grilled Country Bread	
AUSTRALIAN RACK OF LAMB*	72	STUFFED CHICKEN BREAST	44
Herb Crust, Roasted Artichokes, Yukon Potatoes, Wild Mushrooms, Pancetta, Rosemary Jus		Whipped Potato, Sage, Wild Mushrooms, Pancetta, Candied Turnips	
VEAL ALLA PARMIGIANA	58	MAINE DIVER SCALLOPS*	58
Ricotta Ravioli, Tomato, Mozzarella		Corn Purée, Pancetta, Oven Dried Tomato, Banyuls Reduction	
CRISPY NORDIC SALMON*	46	BRAISED SHORT RIB OF PRIME BEEF	57
Fennel, Orange, Ube Purée, Fresno Chile, Red Wine Sauce		Mascarpone Polenta, Spice-Roasted Carrots, Ginger-Tomato Jam	

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

BISOL, "JEIO"	15
Brut Prosecco DOC, Veneto, IT NV	
MICHELE CHIARLO "NIVOLE"	15
Moscato d'Asti DOCG, Italy 2023	
SCHRAMSBERG	23
Brut Rosé, North Coast, California 2021	
POL ROGER, "RESERVE BRUT"	29
Champagne, France NV	
VEUVE CLICQUOT	35
Brut Champagne, France NV	

SAUVIGNON BLANC

ANT MOORE	15
Marlborough, New Zealand 2024	
DETAILS by SINEGAL	17
North Coast, California 2023	
DOMAINE SERGE LAPORTE	23
"Les Boursicottes" Sancerre, France 2024	

CHARDONNAY

FRANK FAMILY	19
Carneros, California 2023	
THE HILT	24
Sonoma Coast, California 2022	
OLIVIER LEFLAIVE "LES SETILLES"	32
Burgundy, France 2022	

OTHER WHITES

PRINZ PSALM, "TWO PRINCES"	14
Riesling, Nahe, Germany 2023	
MARTÍN CÓDAX	16
Albariño, Rias Baixas, Spain 2024	
SCARPETTA	17
Pinot Grigio, Friuli-Venezia Giulia, Italy 2024	

WATER SERVICE

SAN PELLEGRINO SPARKLING	10
ACQUA PANNA STILL	10

ROSÉ

TRIENNES	17
Nans-Les-Pins, Provence, France 2023	

PINOT NOIR

ET FILLE	19
Willamette Valley, Oregon 2023	
PATZ & HALL	25
Sonoma Coast, California 2021	
REMOISSENET PÈRE et FILS	29
Burgundy, France 2023	

CABERNET SAUVIGNON

DAOU RESERVE	25
Paso Robles, California 2022	
PEJU	28
Napa Valley, California 2023	

OTHER REDS

LES CADRANS de LASSEGUE	26
Saint-Émilion, Bordeaux, France 2022	
JONATA "TODOS"	25
Ballard Canyon, California 2020	
MONSALAI A	17
Tuscany, Italy 2021	

BEER SELECTIONS

STELLA ARTOIS	10
HUSS BREWING CO. "ORANGE BLOSSOM"	9
FATE BREWING LOCAL LAGER 16oz	12
WREN HOUSE SPELLBINDER IPA 16oz	13
FATE IRISH RED ALE 16oz	13
BEST DAY BREWING KOLSCH N.A.	9
HEINEKEN N.A. 0.0	9

Alex McGregor – General Manager | Alex Stratta – Executive Chef | Wine Director – Kyrri Rauber

We are a seed-oil free kitchen. Please note, parties of six or more are subject to a 20% gratuity.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.