

BELMONT

Kitchen & Cocktails

STARTERS

HAMACHI NAPOLEON & OSETRA CAVIAR*	35	GRILLED SPANISH OCTOPUS*	28
Lace Potatoes, Cucumbers, Wasabi Kusho Umami		Romesco Sauce, Crispy Potatoes, Celery, Preserved Lemon	
WAGYU BEEF CARPACCIO*	22	MAINE LOBSTER RAVIOLI	39
Caper-Horseradish Aioli, Parmigiano, Pickled Shallots		Black Truffle, Asparagus, Tomato Confit, Coral Sauce	
CHILLED KUMAMOTO OYSTERS 6/12*	30/56	EMPANADAS WITH BEEF "ANCHO ADOBO"	19
Pickled Shallot, Szechuan Mignonette		Chimichurri, Tomato Jam, Chile Amarillo Sauce	
PORCINI MUSHROOM CIGARS	19	BIG EYE TUNA TARTARE*	22
Truffle Pecorino, Wilted Spinach, Roasted Chicken Jus, Wild Mushrooms		Crispy Rice, Avocado, Yuzu Ponzu, Sriracha Aioli	

SALADS

CHILLED LUMP CRAB SALAD	34	ROASTED BEET & PINK PINEAPPLE SALAD	18
Egg Mimosa, Osetra Caviar, Warm Garlic Bread		Goat Cheese, Toasted Pistachio, Aged Balsamico	
THE WEDGE	18	CHOPPED SALAD	16
Honey-Spiced Bacon, Cabrales Ranch, Oven Dried Tomatoes, Crispy Sweet Onion		Crispy Corn, Pepitas, Tomatoes, Fried Chickpeas, Aged Manchego	
GEM LETTUCE "CAESAR"	16		
Creamy Garlic Dressing, Herb Croutons, Parmigiano "Frico"			

MAIN COURSE

ARGENTINE BEEF FILET*	63	CRISPY CHILEAN SEA BASS*	59
Porcini Mushroom, Onion & Bacon Tart, Peppercorn Sauce		Whipped Potatoes, Wild Mushrooms, Haricot Verts, Roasted Garlic Jus	
ATLANTIC TURBOT*	58	ROASTED CHICKEN BREAST	38
Roasted Artichokes, Black Truffle, Sea Urchin Butter, Marcona Almonds		Rosemary & Garlic, Okinawa Potato, Cauliflower, Dried Figs, Marcona Almonds	
RICOTTA GNOCCHI	32	MAINE DIVER SCALLOPS WITH BLACK TRUFFLE*	56
San Marzano Tomato Sauce, Basil, Mozzarella, Tuscan First Press Olive Oil		Celery Root "Risotto," Roasted Pears, Red Wine Jus	
HERB-CRUSTED AUSTRALIAN RACK OF LAMB*	57	BRAISED SHORT RIB OF PRIME BEEF	55
Stewed Peppers, Candied Orange Pesto, Sweet Onion Farinata		Mascarpone Polenta, Spice-Roasted Carrots, Ginger-Tomato Jam	
VEAL AGNOLOTTI "DEL PLIN"	36	NEW ZEALAND BUTTERFISH PROVENÇAL*	56
Chanterelles, Ricotta, Oven-Dried Tomatoes, Braising Jus		Bouillabaisse Sauce, Chickpea-Anise Fritters	
		MUSCOVY DUCK BREAST*	52
		Spice-Roasted Butternut Squash, Green Apple, Dried Cherry, Banyuls Vinegar	

WINES BY THE GLASS

<u>CHAMPAGNE & SPARKLING</u>	
JEIO BRUT, PROSECCO	18
Brut DOC, Veneto, Italy NV	
HENRIOT, BRUT	30
Champagne, France NV	
VEUVE CLICQUOT, BRUT	37
Champagne, France NV	
DOM PERIGNON, BRUT	115
Champagne, France 2015	
<u>SAUVIGNON BLANC</u>	
DOMAINE SERGE LAPORTE	22
"Les Boursicotte" Sancerre, France 2023	
CATALINA SOUNDS	18
Marlborough, New Zealand 2023	
<u>CHARDONNAY</u>	
FRANK FAMILY	23
Carneros, California 2023	
PATZ & HALL	18
Sonoma Coast, California 2022	
OLIVIER LEFLAIVE "LES SETILLES"	30
Burgundy, France 2022	
<u>OTHER WHITES</u>	
ASTRID, ALBARINO	18
Rias Baixas, Spain 2022	
CASTELLANI, PINOT GRIGIO	16
Sicily, Italy 2023	
PRINZ PSALM, "TWO PRINCESS"	15
Riesling, Nahe, Germany 2023	
BEVERAGES	
SAN PELLEGRINO SPARKLING	10
ACQUA PANNA STILL	10
MOUNTAIN VALLEY SPRING	10

WINE DINNERS

10/8/2025 – 6:00pm
HUNDRED ACRE WINERY
An exclusive evening featuring the legendary wines of Hundred Acre, paired with a special multi-course menu crafted by Michelin-starred Chef Alex Stratta. Limited tickets available. Scan for Tickets

<u>ROSÉ</u>	
TRIENNES	16
Nans-Les-Pins, France 2023	
AIX	19
Provence, France 2023	
<u>PINOT NOIR</u>	
ET FILLE	20
Willamette Valley, Oregon 2023	
RACINES	30
STA. Rita Hills, California 2020	
<u>CABERNET SAUVIGNON</u>	
DAOU RESERVE	25
Paso Robles, California 2022	
PEJU	30
Napa Valley, California 2022	
<u>ITALIAN REDS</u>	
MONSALATA	17
Tuscany, Italy 2020	
<u>OTHER REDS</u>	
LES CADRANS de LASSEGUE	25
Saint Emilion, Bordeaux Grand Cru 2022	
JONATA "TODOS"	27
Ballard Canyon, California 2020	
BEER SELECTIONS	
HUSS BREWING CO. "ORANGE BLOSSOM"	8
PERONI NASTRO AZZURRO	10
FATE BREWING LOCAL LAGER 16oz	11
WREN HOUSE SPELLBINDER IPA 16oz	13
SECOND CHANCE MULLIGAN AMBER ALE 16oz	12
HENEKIN 0.0	8

10/25/2025 – 6:00PM
III BORO WITH SALVATORE FERRAGAMO
An unforgettable evening showcasing the wines of Il Borro, hosted by Salvatore Ferragamo. Michelin-starred Chef Alex Stratta will present a multi-course menu inspired by classic Italian flavors, crafted to pair beautifully with these exceptional wines.

