

BELMONT

Kitchen & Cocktails

STARTERS

HAMACHI NAPOLEON & OSETRA CAVIAR*	36	SPANISH OCTOPUS*	28
Lace Potatoes, Cucumbers, Wasabi Kusho Umami		Romesco Sauce, Crispy Potatoes, Celery, Preserved Lemon	
WAGYU BEEF CARPACCIO*	22	MAINE LOBSTER RAVIOLI	41
Caper-Horseradish Aioli, Parmigiano, Pickled Shallots		Black Truffle, Asparagus, Tomato Confit, Coral Sauce	
CHILLED KUMAMOTO OYSTERS 6/12*	32/59	BEEF EMPANADAS "ANCHO ADOBO"	19
Pickled Shallot, Szechuan Mignonette		Chimichurri, Tomato Jam, Chile Amarillo Sauce	
PORCINI MUSHROOM CIGARS	19	BIG EYE TUNA TARTARE*	24
Truffle Pecorino, Wilted Spinach, Roasted Chicken Jus, Wild Mushrooms		Crispy Rice, Avocado, Yuzu Ponzu, Sriracha Aioli	

SALADS & SOUP

CHILLED MARYLAND CRAB "LOUIS"	36	ROASTED BEET & PINK PINEAPPLE SALAD	19
Fresh Hearts of Palm, Cara Cara Oranges, Avocado, Grated Egg		Goat Cheese, Toasted Pistachio, Aged Balsamico	
THE WEDGE	17	CHOPPED SALAD	17
Honey-Spiced Bacon, Cabrales Ranch, Oven Dried Tomatoes, Crispy Sweet Onion		Crispy Corn, Pepitas, Tomatoes, Fried Chickpeas, Aged Manchego	
GEM LETTUCE "CAESAR"	17	CREAM OF LOBSTER SOUP	19
Creamy Garlic Dressing, Herb Croutons, Parmigiano "Frico"		Porcini Mushroom Infused, Spinach Puff Pastry	

MAIN COURSE

ARGENTINE FILET MIGNON*	68	CHILEAN SEA BASS*	63
Grass-Fed Beef, Porcini Mushroom, Onion & Bacon Tart, Peppercorn Sauce		Whipped Potatoes, Wild Mushrooms, Haricot Verts, Roasted Garlic Jus	
ATLANTIC TURBOT*	58	ROASTED CHICKEN BREAST	37
Roasted Artichokes, Crispy Potatoes, Black Truffle, Uni Butter, Marcona Almonds		Rosemary & Garlic, Okinawa Potato, Cauliflower, Dried Figs, Marcona Almonds	
RICOTTA GNOCCHI	32	MAINE DIVER SCALLOPS	56
San Marzano Tomato Sauce, Basil, Mozzarella, Tuscan First Press Olive Oil		Celery Root "Risotto," Black Truffle, Roasted Pears, Red Wine Jus	
AUSTRALIAN RACK OF LAMB*	59	BRAISED SHORT RIB OF PRIME BEEF	49
Herb Crust, Stewed Peppers, Candied Orange Pesto, Sweet Onion Farinata		Mascarpone Polenta, Spice-Roasted Carrots, Ginger-Tomato Jam	
VEAL AGNOLOTTI "DEL PLIN"	34	CRISPY FAROE ISLAND SALMON*	38
Chanterelles, Ricotta, Oven-Dried Tomatoes, Braising Jus		Fennel, Orange, Ube Purée, Fresno Chili, Red Wine Sauce	
		MUSCOVY DUCK BREAST*	56
		Spice-Roasted Butternut Squash, Green Apple, Dried Cherry, Banyuls Vinegar	

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

JEIO BRUT, PROSECCO	19
Brut DOC, Veneto, Italy NV	
HENRIOT, BRUT	32
Champagne, France NV	
VEUVE CLICQUOT, BRUT	39
Champagne, France NV	

SAUVIGNON BLANC

DOMAINE SERGE LAPORTE	23
"Les Boursicotte" Sancerre, France 2023	
CATALINA SOUNDS	19
Marlborough, New Zealand 2023	
DETAILS BY SINEGAL	17
North Coast, CA 2023	

CHARDONNAY

FRANK FAMILY	19
Carneros, California 2023	
THE HILT	26
Sonoma Coast, California 2022	
OLIVIER LEFLAIVE "LES SETILLES"	32
Burgundy, France 2022	

OTHER WHITES

ASTRID, ALBARINO	19
Rias Baixas, Spain 2022	
SCARPETTA, PINOT GRIGIO	17
Friuli-Venezia, Italy 2023	
PRINZ PSALM, "TWO PRINCESS"	16
Riesling, Nahe, Germany 2023	

BEVERAGES

SAN PELLEGRINO SPARKLING	10
ACQUA PANNA STILL	10
MOUNTAIN VALLEY SPRING	10

WINE DINNERS

11/12/2025 - 6:00PM
KERR CELLARS WITH CRISTIE KERR

Join us as we showcase the award-winning boutique wines of Napa Valley's Kerr Cellars. Each pour will be thoughtfully paired with a specially curated multi-course menu crafted by Michelin-starred Chef Alex Stratta.



ROSÉ

TRIENNES	16
Nans-Les-Pins, France 2023	
AIX	20
Provence, France 2023	

PINOT NOIR

ET FILLE	19
Willamette Valley, Oregon 2023	
CRISTOM	22
Willamette Valley, Oregon 2024	
RACINES	28
STA. Rita Hills, California 2020	

CABERNET SAUVIGNON

DAOU RESERVE	23
Paso Robles, California 2022	
PEJU	30
Napa Valley, California 2022	

OTHER REDS

LES CADRANS de LASSEGUE	26
Saint Emilion, Bordeaux Grand Cru 2022	
MONSALAIA	18
Tuscany, Italy 2020	
JONATA "TODOS"	29
Ballard Canyon, California 2020	

BEER SELECTIONS

HUSS BREWING CO. "ORANGE BLOSSOM"	9
PERONI NASTRO AZZURRO	11
FATE BREWING LOCAL LAGER 16oz	12
WREN HOUSE SPELLBINDER IPA 16oz	13
SECOND CHANCE MULLIGAN AMBER 16oz	13
HENEKIN 0.0	9