

# BELMONT

— Kitchen & Cocktails —

## STARTERS

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

## SALADS

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

## MAIN COURSE

PRIME FILET MIGNON* Asparagus, Whipped Potatoes, Wild Mushrooms, Madeira Sauce	70	CHILEAN SEA BASS* Roasted Peppers, Potato Pavé, Vin Jaune, Basil Oil	68
RICOTTA GNOCCHI San Marzano Tomato Sauce, Basil, Mozzarella, Tuscan First Press Olive Oil	34	BAKED PRIME BEEF LASAGNA GRATIN Tomato, Ricotta, Grilled Country Bread	38
AUSTRALIAN RACK OF LAMB* Sweet Pea Puree, Spring Vegetables, Tzatziki Sauce	71	HOKKAIDO SCALLOPS* Corn Purée, Pancetta, Oven Dried Tomato, Banyuls Reduction	58
CHICKEN PARMIGIANA Ricotta Ravioli, Tomato, Mozzarella	42	BRAISED SHORT RIB OF PRIME BEEF Mascarpone Polenta, Spice-Roasted Carrots, Ginger-Tomato Jam	63
CRISPY NORDIC SALMON* Gazpacho Vegetables, Green Tomato Coulis, Crispy Potatoes	46		

## WINES BY THE GLASS

### CHAMPAGNE & SPARKLING

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

### SAUVIGNON BLANC

ANT MOORE Marlborough, New Zealand 2024	15
APERTURE Sonoma County, CA 2023	19
DOMAINE CHATELAIN "Expression Terroirs" Sancerre, FR 2022	22

### CHARDONNAY

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

### OTHER WHITES

KARTHÄUSERHOF "BRUNO" Riesling Spätlese, Mosel, Germany 2018	18
MARTÍN CÓDAX Albariño, Rias Baixas, Spain 2024	16
SCARPETTA Pinot Grigio, Friuli-Venezia Giulia, Italy 2024	17

### STILL ROSÉ

TRIENNES Nans-Les-Pins, Provence, France 2023	17
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### PINOT NOIR

ET FILLE Willamette Valley, Oregon 2023	19
PATZ & HALL Sonoma Coast, California 2021	25
CHEVALIER de la CRÉE "Knights Templar Cuvée" Côte de Beaune, FR 2020	29

### CABERNET SAUVIGNON

KATHERINE GOLDSCHMIDT "Stonemason Hill" Alexander Valley, CA 2023	19
DAOU RESERVE Paso Robles, California 2022	25
PEJU Napa Valley, California 2023	28

### OTHER REDS

LES CADRANS de LASSEGUE Saint-Émilion, Bordeaux, France 2022	26
JONATA "TODOS" Ballard Canyon, California 2020	25
EANTI "POGGIO TORTO" Toscana IGT, Italy 2024	17

## RESERVE BY THE GLASS

DOM PERIGNON, Brut Champagne, France 2015	87
ALEX MOREAU, White Burgundy Chassagne-Montrachet, Burgundy, France 2023	101
PATRIMONY, Cabernet Sauvignon Adelaida District, Paso Robles, CA 2021	116

## WATER SERVICE

SAN PELLEGRINO SPARKLING	10
ACQUA PANNA STILL	10

## UPCOMING EVENTS

Sunday, 5/10/2026  
Mother's Day  
\$125 per person Brunch Buffet  
\$155 per person Dinner Buffet

Tuesday, 4/28/2026  
Patrimony Wine Dinner  
\$450 per person  
Daou Treasury Wine collection with 4 course dinner pairings curated by Chef Alex Stratta and Kyrri Rauber

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.