

BELMONT

— Kitchen & Cocktails —

STARTERS

CEVICHE VERDE*	24	SIBERIAN CAVIAR SERVICE*	195
Shrimp, Cucumber, Red Onion, Bell Pepper, Avocado Mousse, Crispy Plantains		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	FILET EMPANADAS "ANCHO ADOBO"	19
Crispy Rice, Avocado, Yuzu Ponzu, Fresno Chile, Sriracha Aioli		Chimichurri, Tomato Jam, Aji Amarillo	
PORCINI MUSHROOM CIGARS	23	ARTICHOKE FLOWERS	21
Truffle Pecorino, Wilted Spinach, Roasted Chicken Jus, Wild Mushrooms		Parmesan Garlic Dressing, Pistachios, Aged Parmigiano Cheese	
HAMACHI CRUDO*	24	CHAR-GRILLED IBERICO PLUMA	32
Tropical Ponzu, Green Apple, Cucumber, Onion		Sweet-Spicy Glaze, Green Papaya, Sambal Chili, Cucumber, Ginger Ponzu	

SALADS

THE WEDGE	18	ROASTED BEET & PINEAPPLE SALAD	19
Honey-Spiced Bacon, Cabrales Bleu Cheese-Ranch, Oven Dried Tomatoes, Crispy Onion, Croutons		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	
MOZZARELLA & HEIRLOOM TOMATO	24	WATERMELON & CUCUMBER SALAD	19
'Fior Di Latte' Mozzarella, Heirloom Tomato, Balsamic Pearls, Basil Oil, Country Bread		Arugula, Smoked Feta, Pistachio, Mint, Pickled Red Onion, Red Wine Vinaigrette	

MAIN COURSE

PRIME FILET MIGNON*	72	CHILEAN SEA BASS*	68
Asparagus, Twice Baked Loaded Potato, Wild Mushrooms, Madeira Sauce		Roasted Peppers, Potato Pavé, Vin Jaune, Basil Oil	
RICOTTA GNOCCHI	34	RIGATONI ALLA BOLOGNESE	38
San Marzano Tomato Sauce, Basil, Mozzarella, Tuscan First Press Olive Oil		Fresh Basil, Ricotta, Parmigiano	
AUSTRALIAN RACK OF LAMB*	71	SPANISH BRANZINO	67
Sweet Pea Puree, Spring Vegetables, Tzatziki Sauce		Baby Zucchini, Confit Tomatoes, Green Olives, Salsa Verde, Chickpea Fritter	
PROSCIUTTO STUFFED CHICKEN	42	BRAISED SHORT RIB OF PRIME BEEF	63
Jidori Chicken Breast, Gruyere, Prosciutto, Corn Pudding, Summer Succotash		Mascarpone Polenta, Spice-Roasted Carrots, Ginger-Tomato Jam	
CRISPY NORDIC SALMON*	46		
Gazpacho Vegetables, Green Tomato Coulis, Crispy Potatoes			

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

MICHELE CHIARLO "NIVOLE" Moscato d'Asti DOCG, Italy 2023	15
BISOL, "JEIO" Brut Prosecco DOC, Veneto, IT NV	17
SCHRAMSBERG Brut Rosé, North Coast, California 2021	24
POL ROGER, "RESERVE BRUT" Champagne, France NV	31
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	24

CHARDONNAY

FRANK FAMILY Carneros, California 2024	21
THE HILT Sonoma Coast, California 2022	24
OLIVIER LEFLAIVE "LES SETILLES" Burgundy, France 2022	32

OTHER WHITES

KARTHÄUSERHOF "BRUNO" Riesling Spätlese, Mosel, Germany 2018	19
MARTÍN CÓDAX Albariño, Rias Baixas, Spain 2024	16
SCARPETTA Pinot Grigio, Friuli-Venezia Giulia, Italy 2024	17

WATER SERVICE

SAN PELLEGRINO SPARKLING	10
ACQUA PANNA STILL	10

UPCOMING EVENTS

Daily Happy Hour!
Every day from 3pm-5pm
Special Menu items, wine, and cocktail offerings!
At the bar and high tops

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	27
PEJU Napa Valley, California 2023	29

OTHER REDS

JONATA "TODOS" Ballard Canyon, California 2020	25
LES CADRANS de LASSEGUE Saint-Émilion, Bordeaux, France 2022	26
FANTI "POGGIO TORTO" Toscana IGT, Italy 2021	19

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

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

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.