

# 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
CHAR-GRILLED IBERICO PLUMA Sweet-Spicy Glaze, Green Papaya, Sambal Chili, Cucumber, Ginger Ponzu	32		

## 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"	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	
APERTURE	19
Sonoma County, CA 2023	
DOMAINE CHATELAIN	22
"Expression Terroirs" Sancerre, FR 2022	

### CHARDONNAY

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

### OTHER WHITES

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

### STILL 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	
CHEVALIER de la CRÉE	29
"Knights Templar Cuvée" Côte de Beaune, FR 2020	

### CABERNET SAUVIGNON

KATHERINE GOLDSCHMIDT	19
"Stonemason Hill" Alexander Valley, CA 2023	
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	
FANTI "POGGIO TORTO"	17
Toscana IGT, Italy 2024	

## RESERVE BY THE GLASS

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

## WATER SERVICE

SAN PELLEGRINO SPARKLING	10
ACQUA PANNA STILL	10

## UPCOMING EVENTS

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