

BELMONT

Kitchen & Cocktails

STARTERS

BAKED CHEESE EN CROUTE	23	SIBERIAN CAVIAR SERVICE*	195
Cypress Grove Cheese, Sunchoke-Arugula Salad		Potato, Blini, Shallot, Chive, Egg, Crème Fraiche	
WAGYU BEEF CARPACCIO*	22	SPANISH OCTOPUS*	30
Caper-Horseradish Aioli, Parmigiano, Pickled Shallots		Romesco Sauce, Crispy Potatoes, Celery, Preserved Lemon	
BIG EYE TUNA TARTARE*	25	BUTTERNUT SQUASH RAVIOLI	27
Crispy Rice, Avocado, Yuzu Ponzu, Aioli		Dried Apricots, Roasted Apple, Sage, Balsamic	
PORCINI MUSHROOM CIGARS	19	FILET EMPANADAS "ANCHO ADOBO"	19
Truffle Pecorino, Wilted Spinach, Roasted Chicken Jus, Wild Mushrooms		Chimichurri, Tomato Jam, Aji Amarillo	

SALADS & SOUP

KAMPACHI CRUIDO	29	ROASTED BEET & PINK PINEAPPLE SALAD	19
Tropical Ponzu, Green Apple, Cucumber, Onion		Goat Cheese, Toasted Pistachio, Aged Balsamico	
THE WEDGE	18	CHOPPED SALAD	18
Honey-Spiced Bacon, Cabrales Ranch, Oven Dried Tomatoes, Crispy Sweet Onion		Crispy Corn, Pepitas, Tomatoes, Fried Chickpeas, Aged Manchego	
GEM LETTUCE "CAESAR"	17		
Creamy Garlic Dressing, Herb Croutons, Parmigiano "Frico"			

MAIN COURSE

WAGYU FILET MIGNON*	75	CHILEAN SEA BASS*	65
Porcini Mushroom, Onion & Bacon Tart, Madeira Sauce		Roasted Peppers, Potato Pavé, Vin Jaune, Basil Oil	
BELMONT SIGNATURE CUT*	54	STUFFED CHICKEN BREAST	38
USDA Prime Omaha Beef, Bone Marrow Gratin, Sunchoke, Spinach		Whipped Potato, Sage, Wild Mushrooms, Candied Turnips	
RICOTTA GNOCCHI	32	MAINE DIVER SCALLOPS*	58
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*	68	BRAISED SHORT RIB OF PRIME BEEF	55
Herb Crust, Roasted Artichokes, Yukon Potatoes, Wild Mushrooms, Pancetta, Rosemary Jus		Mascarpone Polenta, Spice-Roasted Carrots, Ginger-Tomato Jam	
VEAL AGNOLOTTI "DEL PLIN"	34	CRISPY FAROE ISLAND SALMON*	42
Chanterelles, Ricotta, Oven-Dried Tomatoes, Braising Jus		Fennel, Orange, Ube Purée, Fresno Chili, Red Wine Sauce	
BACON WRAPPED VEAL TENDERLOIN *	63		
Roasted Garlic Jus, Beef Cannelloni, Wild Mushrooms, Herb Baked Tomato			

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

M. CHIARLO "NIVOLE", MOSCATO	15
Moscato di Asti DOCG, Italy NV	
JEIO BRUT, PROSECCO	15
Brut DOC, Veneto, Italy NV	
SCHRAMSBERG	23
Brut Rosé, North Coast, California	
POL ROGER, RESERVE BRUT	29
Champagne, France NV	
VEUVE CLICQUOT, BRUT	35
Champagne, France NV	

SAUVIGNON BLANC

ANT MOORE	15
Marlborough, New Zealand 2022	
DETAILS BY SINEGAL	17
North Coast, California 2023	
DOMAINE SERGE LAPORTE	23
"Les Boursicottes" Sancerre, France 2023	

CHARDONNAY

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

OTHER WHITES

PRINZ PSALM, "TWO PRINCES"	14
Riesling, Nahe, Germany 2023	
MARTÍN CÓDAX	16
Albariño, Rias Baixas, Spain 2024	
SCARPETTA, PINOT GRIGIO	17
Friuli-Venezia Giulia, Italy 2023	

WATER SERVICE

SAN PELLEGRINO SPARKLING	10
ACQUA PANNA STILL	10

ROSÉ

TRIENNES	17
Nans-Les-Pins, Provence, France 2023	

PINOT NOIR

ET FILLE	19
Willamette Valley, Oregon 2024	
PATZ & HALL	25
Sonoma Coast, California 2021	
REMOISSENET PÈRE et FILS	29
Burgundy, France 2022	

CABERNET SAUVIGNON

DAOU RESERVE	25
Paso Robles, California 2022	
PEJU	28
Napa Valley, California 2022	

OTHER REDS

LES CADRANS de LASSEGUE	26
Saint-Émilion, Bordeaux, France 2022	
JONATA "TODOS"	25
Ballard Canyon, California 2020	
MONSALAIA	17
Tuscany, Italy 2020	

BEER SELECTIONS

STELLA ARTOIS	10
HUSS BREWING CO. "ORANGE BLOSSOM"	9
FATE BREWING LOCAL LAGER 16oz	12
WREN HOUSE SPELLBINDER IPA 16oz	13
SECOND CHANCE MULLIGAN AMBER 16oz	13
BEST DAY BREWING KOLSCH NA	9
HEINEKEN NA 0.0	9