

BELMONT

— Kitchen & Cocktails —

STARTERS

BAKED CHEESE EN CROUTE 23
Cypress Grove Cheese, Sunchoke-Arugula Salad

KAMPACHI CRUDO 29
Tropical Ponzu, Green Apple, Cucumber, Onion

BIG EYE TUNA TARTARE* 25
Crispy Rice, Avocado, Yuzu Ponzu, Aioli

PORCINI MUSHROOM CIGARS 19
Truffle Pecorino, Wilted Spinach, Roasted Chicken Jus, Wild Mushrooms

SIBERIAN CAVIAR SERVICE* 195
Potato, Blini, Shallot, Chive, Egg, Crème Fraiche

SPANISH OCTOPUS* 30
Romesco Sauce, Crispy Potatoes, Celery, Preserved Lemon

BUTTERNUT SQUASH RAVIOLI 27
Dried Apricots, Roasted Apple, Sage, Marcona Almonds, Balsamic

FILET EMPANADAS "ANCHO ADOBO" 19
Chimichurri, Tomato Jam, Aji Amarillo

SALADS

WAGYU BEEF CARPACCIO* 22
Arugula, Caper-Horseradish Aioli, Parmigiano, Pickled Shallots

THE WEDGE 18
Honey-Spiced Bacon, Cabrales Ranch, Oven Dried Tomatoes, Blue Cheese, Crispy Sweet Onion

GEM LETTUCE "CAESAR" 17
Creamy Garlic Dressing, Herb Croutons, Parmigiano "Frico"

ROASTED BEET & PINK PINEAPPLE SALAD 19
Goat Cheese, Toasted Pistachio, Aged Balsamico

CHOPPED SALAD 18
Crispy Corn, Pepitas, Tomatoes, Fried Chickpeas, Aged Manchego

MAIN COURSE

WAGYU FILET MIGNON* 75
Porcini Mushroom, Onion & Bacon Tart, Madeira Sauce

RICOTTA GNOCCHI 32
San Marzano Tomato Sauce, Basil, Mozzarella, Tuscan First Press Olive Oil

AUSTRALIAN RACK OF LAMB* 68
Herb Crust, Roasted Artichokes, Yukon Potatoes, Wild Mushrooms, Pancetta, Rosemary Jus

VEAL AGNOLOTTI "DEL PLIN" 34
Chanterelles, Ricotta, Oven-Dried Tomatoes, Braising Jus

BACON WRAPPED VEAL TENDERLOIN* 63
Roasted Garlic Jus, Beef Cannelloni, Wild Mushrooms, Herb Baked Tomato

CHILEAN SEA BASS* 65
Roasted Peppers, Potato Pavé, Vin Jaune, Basil Oil

STUFFED CHICKEN BREAST 38
Whipped Potato, Sage, Wild Mushrooms, Pancetta, Candied Turnips

MAINE DIVER SCALLOPS* 58
Corn Purée, Pancetta, Oven Dried Tomato, Banyuls Reduction

BRAISED SHORT RIB OF PRIME BEEF 55
Mascarpone Polenta, Spice-Roasted Carrots, Ginger-Tomato Jam

CRISPY FAROE ISLAND SALMON* 42
Fennel, Orange, Ube Purée, Fresno Chili, Red Wine Sauce

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, Rías 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

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.