



THREE COURSES

— \$66 PER PERSON —

FIRST COURSE

Carbonara Ravioli

Ricotta • Sweet Peas • Guanciale • Parmigiano

SECOND COURSE

(GUEST CHOICE)

Miso Black Cod

Orange Miso Butter • Savoy Cabbage • Crispy Lotus Root

— or —

Belmont Signature Cut

Eggplant Tomato Lasagna • Basil Salsa Verde

DESSERT

Vanilla Bean Profiterole

Dark Cocoa Sauce • Brown Sugar Crackle

B E L M O N T

— Kitchen & Cocktails —