

BELL'S

MAY 4th 2024

Santa Barbara Sea Urchin

Regiis Ova caviar, mille crêpe

FOR THE TABLE

Bell's Seeded Sourdough

Stepladder Creamery cultured butter

Finley Farms Lettuces

shallot & medjool date vinaigrette

CHOICE OF

Panisse

cured egg, asparagus, bottarga, Provençal garlic sauce

OR

Ris De Veau

fennel & baby green lima beans, honey gastrique

OR

Tagliatelle

Dungeness crab, fava beans, pimenton

CHOICE OF

Wild Turbot

broccolini, tangerine fumet

OR

Spring Risotto

ramps, black truffle & parmesean cream

OR

Steak au Poivre

5 oz coulotte, Steve's peppercorn sauce & frites

CHOICE OF

Gâteau Aux Fraises

crème chantilly

OR

Bell's Sundae

Meyer lemon granité, vanilla glacée, meringue

OR

Big Sur

green almonds, Las Cumbres honey, olive oil crackers

Mignardise

DINNER

110

YOU WILL SEE A 20% SERVICE CHARGE AS A LINE ITEM ON YOUR BILL. THE ENTIRETY OF THIS CHARGE IS RETAINED BY BELL'S, OF WHICH 100% IS DISTRIBUTED TO ALL NON-MANAGEMENT EMPLOYEES IN THE FORM OF WAGES AND BENEFITS. WE BELIEVE THIS MODEL CREATES BETTER EQUITY, STABILITY AND CONSTANCY FOR ALL EMPLOYEES ACROSS THE KITCHEN AND DINING ROOM. ANY GRATUITY PAID ON THE DAY OF YOUR MEAL IS AT THE DISCRETION OF EACH GUEST AND IS NOT REQUIRED BUT IS GREATLY APPRECIATED.

THANK YOU FOR YOUR SUPPORT,
DAISY & GREG.