

BELL'S

LUNCH

4.15.24

“Chips & Dip” Regiis Ova ‘Hybrid’ caviar with crème fraîche, potato chips \$90

La Brújula Tinned Sardines housemade saltines & Priedite BBQ hot sauce \$23

Chicken Liver Mousse strawberry jam, cornichon, crostini \$16

Wild Burgundy Snails parsley butter & Bob’s baguette \$16

Country Terrine pork, squab, sundried tomato, mandarin orange, hazelnuts, toast \$18

***Santa Barbara Uni with Regiis Ova ‘Hybrid’ Caviar & Crème Fraîche Panna Cotta** \$25

***Steak Tartare** traditional accompaniment with choice of fries or side salad \$25

Egg Salad Sandwich pickles \$16

Buckwheat Crêpe Emmentaler, jambon de Paris, fava greens, MCR egg \$19

Tuna Sandwich Sriracha mayonnaise, Basque peppers, anchovy, iceberg \$21

***Moules Frites** Hope Ranch mussels, garlic saffron broth \$28

Steak Frites coulotte & maître d’hôtel butter \$30

Bell’s Salad legumes, snap peas, tangerines, nut & seed mix, Midnight Moon, lemon vinaigrette \$20

ADD CHICKEN BREAST (\$8) ADD STEAK (\$14)

Small Salad \$8

Side of Fries \$8

Gateau Breton \$7

Vanilla Ice Cream \$6

Brown Butter Chocolate Chip Cookie \$5

***LIMITED AVAILABILITY DAILY**

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 ADDITIONAL GRATUITY PAID ON THE DAY OF YOUR MEAL IS AT THE DISCRETION OF EACH GUEST AND IS NOT REQUIRED.

THANK YOU FOR YOUR SUPPORT,
DAISY & GREG.