

BELL'S

LUNCH

1.18.26

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

La Brújula Tinned Sardines housemade saltines, cultured butter & Priedite hot sauce \$23

***Panna Cotta** Santa Barbara sea urchin, Regiis Ova salmon roe, garden herbs \$30

***Day Boat Scallop Crudo** garden citrus, crème fraîche, verjus blanc \$24

Chicken Liver Mousse strawberry jam, cornichons, crostini \$18

Wild Burgundy Snails parsley butter & Bread Bike baguette \$20

»Cauliflower Soup Finley Farms cauliflower, olive oil, garden herbs \$8

***Pâté Grand-Mère** hazelnut, dates, winter spice, sourdough toast \$18

***Knights Valley Wagyu Steak Tartare** house accompaniment choice of fries or side salad \$32

Egg Salad Sandwich tomato jam, pickles \$17

Beef Cheek Sandwich guindilla peppers, béarnaise aioli, Emmentaler, tarragon, house-made roll \$26

»Chicken Paillard cabbage, sauteed mushrooms & warm anchovy vinaigrette \$24

Buckwheat Crêpe maitakes, Alpine cheese, Jambon de Paris \$29

***Moules Frites** Hope Ranch mussels, garlic saffron broth \$32

Steak Frites coulotte & maître d’hôtel butter \$35

»Bell’s Salad dates, Fiscalini cheddar, radish, Ryan Farms walnut, mustard vinaigrette \$24

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

Small Salad \$8

Side of Fries \$8

»Gateau Breton \$8

***LIMITED AVAILABILITY DAILY**

» SYV RESTAURANT WEEK

\$40 LUNCH PRIX FIXE

\$5 FROM EVERY SYV MEAL PURCHASED WILL GO TO FEED THE VALLEY!

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,