



Saturday November 20th, 2021

Starters

Del Rio Farms Greens with Crouton	\$9
Leslie Revsin's Balsamic Vinaigrette	
Potato Leek Soup	\$9
House Cured Tasso	
Twin Peaks Satsuma Mandarin ~ Baby Beets	\$14
Greek Yoghurt ~ Hazelnut ~ Frisse ~ Mint	
House Smoked Salmon & Irish Brown Bread	\$14
Traditional Accompaniments	
Assortment of Cheeses	\$19
Sesame Cracker ~ Rosemary Jelly Nuts ~ Quince Membrillo	

Small Plates

Llana Seco House Cured Proscuitto ~ Asian Pear	\$18
Hatch Chili Honey ~ Point Reyes Bay Blue ~ Grizzini	
Sweetbread Bahn Mi ~ Sriracha Aioli	\$18
Pickled Carrot ~ Daikon ~ Chicken Pate ~ Sourdough	
Hand Cut Mushroom Pappardelle ~ House Cured Pancetta	\$25
Sherry Cream ~ Wild Mushrooms ~ Grana Padano	
B & L Winter Squash Tortellini ~ Brown Butter	\$23
Bloomdsdale Spinach ~ Pepitas ~ Delicata ~ Fried Sage ~ Pomegranate	

Large Plates

"Hay Scented" Fog Line Farms Chicken ~ Mandarin Butter	\$38
Autumn Stuffing ~ Chanterelles ~ Comanche Creek Greens ~ Almond	
Blackened Ahi ~ Chermoula Sauce	\$38
Mediterranean White Bean Stew ~ Lacinto Kale ~ Tomato ~ Olive	
Bledsoe Double-Cut Pork Chop ~ Cranberry Mostarda	\$42
Brussels Sprouts ~ B&L Bacon ~ Sweet Potato Puree	
Snake River Farms Wagyu Zabuton ~ Chimichurri	\$65
Duck Fat Confit Potatoes ~ Broccoli Rabe ~ Pine Nut ~ Chili Oil	