

Saturday June 12th, 2021

Starters

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| A little Aldon's Farms Greens | \$9 |
| Balsamic Vinaigrette ~ Crostini | |
| Twin Peaks Peaches & Hand Pulled Mozzarella | \$21 |
| Balsamic Reduction ~ Seka Hills Olive Oil ~ Basil | |
| House Smoked Salmon & Irish Brown Bread | \$14 |
| Traditional Accompaniments | |
| Assortment of Cheeses and Honeycomb | \$19 |
| Sesame Cracker ~Peach Preserves ~ Candied Hazelnuts | |
| "Room 700" Charcuterie | \$19 |
| Giardiniera ~ Sourdough Pita ~ Mustard | |

Small Plates

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| Veal Sweetbread Pot Pie | \$18 |
| Late Spring Vegetables ~ Madeira Cream ~ Puff Pastry | |
| B&L Linguine ~ Spring Garlic Pesto | \$24 |
| Fava Beans ~ English Peas ~ Pecorino ~ Pea Shoots | |
| House Made Corn Ravioli ~ Pork Corn Nage | \$25 |
| Morel Mushrooms ~ Caramelized Onion ~ Basil | |

Large Plates

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| Fog Line Farms Chicken Breast ~ Spring Onion Jus | \$38 |
| Rainbow Chard ~ Hatch Chili Polenta | |
| California Halibut ~ Herb Aioli | \$38 |
| Blue Lake Beans ~ Red Norland Potato ~ Summer Squash | |
| Bledsoe Double-Cut Pork Chop ~ Chow Chow Relish | \$42 |
| Bloody Butcher Hominy and Dwelly Farms Pole Bean Succotash | |
| 21 Day Dry Aged Rib Eye ~ Chimichurri | \$65 |
| Sweet Onion Soubise ~ Broccoli Rabe ~ Yellow Finn Potatoes | |

Mulvaney's B&L