

Wednesday June 9th, 2021

Starters

A little Fiery Ginger 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 Walnuts	
"Room 700" Charcuterie	\$19
Giardiniera ~ Sourdough Pita ~ Mustard	

Small Plates

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 ~ Sweet Corn Nage	\$25
Morel Mushrooms ~ Caramelized Onion ~ Agretti	

Large Plates

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 "Eye of the Goat" Bean Succotash	
21 Day Dry Aged Rib Eye ~ Chimichurri	\$65
Sweet Onion Soubise ~ Broccoli Rabe ~ Yellow Finn Potatoes	