

Saturday July 31st, 2021

Starters

Fiery Ginger Farms Greens with Crouton	\$9
Leslie Revsin's Balsamic Vinaigrette	
Ray Yeung's Heirloom Tomatoes & 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 ~ Pickled Green Walnuts	
Room 700 Charcuterie ~ Legends Corner Cornichon	\$19
Lamb Pastrami ~ Bresaola ~ Head Cheese	

Small Plates

Smoked Sweetbread Bruschetta	\$18
Housemade Ricotta ~ Cherry Tomato ~ Corn Relish	
Chanterelle Mushrooms over Papparelle	\$24
Brentwood Corn ~ Pesto Scented Chevre ~ Tarragon	
Summer Squash Tortellini and Fiery Ginger Tomato	\$25
Garlic ~ Basil ~ Pecorino	

Large Plates

Fog Line Farms "Hay Scented" Chicken Breast	\$38
Cous Cous Salad ~ Feta ~ Olive Jus	
Seared Ahi Tuna ~ Black Watermelon Salad	\$38
White Soy Vinaigrette ~ Macadamia Nut ~ Shiso	
Bledsoe Double-Cut Pork Chop & Nina's Plum Jam	\$42
Bloody Butcher Corn Grits ~ Pole Beans	
21 Day Dry Aged Rib Eye ~ Tomatillo Avocado	\$65
Brentwood Creamed Corn ~ Hatch Chili ~ Ranchero Beans	

Mulvaney's B&L