Saturday September 25th, 2021

Starters

Fiery Ginger Farms Greens with Crouton Leslie Revsin's Balsamic Vinaigrette	$9
French Onion Soup Gruyere Gougere	$9
Ray Yeung's Heirloom Tomatoes & Hand-Pulled Mozzarella Balsamic Reduction ~ Seka Hills Olive Oil ~ Basil	$21
House Smoked Salmon & Irish Brown Bread Traditional Accompaniments	$14
Assortment of Cheeses and Tomato Jelly Sesame Cracker ~ Pickled Green Walnuts	$19

Small Plates

Room 700 Charcuterie ~ Legends Corner Cornichon Lamb Pastrami ~ Bresaola ~ Head Cheese Rillette	$19
Crispy Sweetbread Piccata Potato Mousseline ~ Caper ~ Parsley ~ Preserved Lemon	$18
Okinawan Purple Potato Gnocchi ~ Lobster Mushrooms Sweet Pepper ~ Delta Corn ~ Pecorino	$25
House Made Basil Spaghetti & Meatballs Juan's Tomato Marinara ~ Grana Padano	$26

Large Plates

Sonoma County Farms Duck Breast ~ Blackberry Mostarda Brussels Sprouts ~ B&L Bacon ~ Bosworth Wild Rice ~ Walnuts	$42
Local Pan Seared Halibut ~ Bella Vida Agrodulce Saffron Rice ~ Braised Beets ~ Fennel	$38
Bledsoe Double-Cut Pork Chop ~ Fig Compote Acorn Squash ~ Pear Walnut Stuffing ~ Sweet Potato Puree ~ Bok Choy	$42
21 Day Dry Aged Rib Eye ~ Tomatillo Salsa ~ Cotija Corn Cakes ~ Romano Beans ~ Scallions	$65