



Friday, March 13, 2020

Starters

House Smoked Salmon	\$14
Irish Brown Bread ~ Traditional Accompaniments	
An Assortment of Cheeses	\$19
Dried Fruit & Nuts ~ Blood Orange Marmalade ~ Sesame Crackers	
Coconut Curry Soup with Chickpea	\$10
Crème Fraiche	
A Little Suzanne's Greens	\$8
Balsamic Vinaigrette ~ Crostini	
Trini's Red and Gold Beet Salad with Smoked Sturgeon	\$15
Nantes Carrots ~ Pickled Shallots ~ Horseradish Crème	
Judith Redmond's Red Oak Salad	\$12
Blood Orange ~ Almond Feutilline ~ Fromage Blanc	

Small Plates

Room 700 Charcuterie ~ Coppa, Prosciutto, Bresaola	\$18
House Sauerkraut ~ Mustard ~ Blinis	
Veal Sweetbreads Pot Pie	\$20
Sherry Cream ~ Pot Pie Vegetables ~ Katies Pastry	
Bone Marrow with Toast	\$18
Bruleed Manchego ~ Fried Parsley ~ Caper	
Squid Ink Tortellini with Fruits de Mer Sausage	\$24
B&L Prosciutto ~ Uni Crème Fraiche ~ Fava Greens ~ King Richard Leeks	
House Made Tagliatelle with Green Garlic Pesto	\$26
Seasons First Asparagus ~ Pecorino ~ Toasted Hazelnuts	

Large Plates

Hatch Chile Rubbed Ahi Tuna	\$37
Salsify Potato Puree ~ Baby Fennel ~ Cucumber ~ Blood Orange	
Ginger Marinated California Halibut	\$38
Joi Choi ~ Lemon Kosho ~ Pickled Chiles ~ Soy Mushroom Consommé	
"Chicken Fried" Squab	\$38
Buttermilk Biscuit ~ Duck Sausage Gravy ~ Pickled Strawberries	
Amanda Beeler's Double Cut Beeler's Pork Chop	\$42
Sweet Potato Mash with Root Beer Fluff ~ Ponytail Greens ~ Huckleberry Jam	
21Day Dry Aged Rib Eye	\$50
Yukon Gold Potatoes ~ Broccoli Rabe ~ Green Garlic Hollandaise	

Mulvaney's Building & Loan ~ 916.441.6022