



**Tuesday September 15, 2020**

**Starters**

An Assortment of Cheeses	\$19
Red Pepper Membrillo ~ Ground Cherries ~ Nuts ~ Sesame Crackers	
Aldon's Little Greens	\$8
Balsamic Vinaigrette ~ Crostini	
Duck Confit Rilletto "Faux Foie"	\$15
Plum Gelee ~ Pistachio ~ Grilled Focaccia	
Ray Yeung's Farms Heirloom Tomatoes & Hand Pulled Mozzarella	\$20
Basil ~ Balsamic Reduction ~ Maldon Salt	
Cold House made Ramen Noodles in Broth with Brentwood Corn	\$19
Ginger Cucumbers ~ Cactus Kimchi ~ Niman Ham ~ Soft Egg	

**Small Plates**

Grabbish Farm Pork Pate Grand-mere	\$17
Pickled Shallot ~ Whole Grain Mustard ~ B&L Rye	
House Smoked Salmon & Irish Brown Bread	\$14
Traditional Accompaniments	
South Indian Stew with Sweetbreads & Tripe	\$20
Coconut Bread ~ Jimmy Nardello ~ Cilantro	
B&L Pappardelle with Heirloom Tomatoes	\$20
Basil ~ Pecorino ~ Garlic	
Stemple Creek Braised Beef Shank & Spinach Agnolotti	\$26
Uncle Rays Tomato Sugo ~ Farmer's Cheese	

**Large Plates**

Fog Line Farms Chicken Souvlaki with Kamala's Dhosa	\$33
Baba Ghanoush ~ Cucumber ~ Feta	
Pacific Swordfish Kissed with Rosemary	\$38
Chickpea & Avocado Salad ~ Dilled Yogurt	
Sonoma Duck Pre Columbian Style	\$38
New Mexico Chili ~ Nopales ~ Walnut Salad	
Beeler Farms Double Cut Pork Chop & Twin Peaks Peaches	\$42
Duck Confit Potatoes ~ Garlicky Green Beans	
21 Day Dry Aged Ribeye	\$65
Early Bird Farms Polenta ~ Baby Greens ~ Cherry Tomato Relish	