

## Friday November 20, 2020

### Starters

An Assortment of Cheeses	\$19
Quince Membrillo ~ Nuts ~ Sesame Crackers	
A little Aldon's Greens	\$9
Balsamic Vinaigrette ~ Crostini	
Smoky Pork & White Bean Soup	\$9
Red Cabbage Kimchi	
J. Marcini Farms Chicories ~ Satsuma Mandarin Vinaigrette	\$13
Butternut Squash ~ Candied Pistachio ~ Sierra Nevada Feta Cheese	

### Small Plates

Room "700" Charcuterie with Sourdough Blini	\$18
Prosciutto ~ Bresaola ~ Lardo ~ Pickled Okra	
South Indian Stew with Sweetbreads & Tripe	\$18
Coconut Bread ~ Cilantro	
House Smoked Salmon & Irish Brown Bread	\$14
Traditional Accompaniments	
Jerked Mariposa Brisket over Tri Colored Pasta	\$26
Tickle ~ All Spice ~ Chilies	
Housemade Sweet Potato Ravioli	\$22
Brown Butter Squash ~ Pepitas ~ Pomegranate ~ Sage	

### Large Plates

Fog Line Farms Three Mustard "Chicken and Dumplings"	\$38
Artichoke ~ Parsnip ~ Baby Carrot	
Pacific Swordfish With Cranberry Mostarda	\$38
Bosworth Wild Rice ~ Brussel Sprouts ~ Pecan	
Bodega Bay Halibut	\$38
DuPuy Lentils ~ Baby Chard ~ Red Pepper-Olive Tapenade	
Sonoma Duck Pre Columbian Style	\$38
New Mexico Chili ~ Nopales ~ Walnut Salad	
Bledsoe Farms Double Cut Pork Chop	\$42
Bacon Braised Cabbage ~ Smashed Yukon Gold Potatoes	
Snake River Farms Wagyu Zabuton	\$50
Rosemary Polenta ~ Haricot Vert ~ Chanterelle Demi	