

## Wednesday March 3, 2021

### Starters

Potato Leek Soup	\$9
Fennel Oil	
A little Aldon's Greens	\$9
Balsamic Vinaigrette ~ Crostini	
California Asparagus	\$17
Country Ham ~ Mandarin ~ Red Eye' Oli	
House Smoked Salmon & Irish Brown Bread	\$14
Traditional Accompaniments	
Assortment of Cheeses	\$19
Sesame Cracker ~ Candied Kumquat ~ Candied Walnuts	
Charcuterie ~ Prosciutto ~ Lardo ~ Lamb Merguez Sausage	\$19
Pickled Beet ~ Sourdough Blini ~ Mustard	

### Small Plates

Cold Ramen ~ House made Udon Noodle	\$21
Caramelized Pork Belly ~ Enoki ~ Daikon ~ Soft Poached Egg	
Pan-Seared Veal Sweetbreads	\$18
Yukon Gold Potato ~ Caper ~ Madeira	
Beef Cheek Stroganoff with Beech Mushrooms	\$26
Sierra Orchard Egg Noodles ~ Crème Fraiche	
Alice's Spaghetti & Garlic Pasta	\$24
Spring Garlic Pesto ~ Meyer lemon ~ Grana Padana	

### Large Plates

Judy's Roast Chicken Breast & Bread Salad	\$38
Fogline Farms Chicken ~ Pinenut Black Currant ~ Aldon's Greens	
Grilled Pacific Swordfish with Moroccan Flavor	\$38
Cauliflower Carrot "Risotto" ~ Mustard Greens ~ Charmoula	
Bledsoe Double-Cut Pork Chop ~ Meyer Lemon Salsa Verde	\$42
Tarbais Bean ~ King Richard Leeks ~ Broccoli Di Cecco	
Snake River Farms Zabuton	\$50
Yukon Gold Smashed Potato ~ Creamed Spinach ~ Au Poivre	