

Saturday, May 1, 2021

Starters

A little Aldon's Farms Greens Balsamic Vinaigrette ~ Crostini	\$9
Warm Asparagus Salad ~ Frisée French Breakfast Radish ~ Purple Daikon ~ Brown Butter Vinaigrette	\$17
House Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$14
Assortment of Cheeses Sesame Cracker ~ Sweet & Spicy Red Pepper Jelly ~ Candied Walnuts	\$19
Charcuterie ~ Duck Prosciutto ~ Bresaola ~ Lamb Pastrami Pickled Purple Cauliflower ~ Sourdough Pita ~ Mustard	\$19

Small Plates

Veal Sweetbread Pot Pie Spring Vegetables ~ Madeira Cream ~ Puff Pastry	\$18
House Made Duck Ravioli ~ Soy-Mirin Broth Morel Mushrooms ~ Sum Choy ~ Spring Greens	\$24
B&L Papparedelle ~ Lamb Ragout Fava ~ Ramps ~ Pecorino	\$26

Large Plates

Fog Line Farms Chicken Breast ~ Spring Onion Jus Baby Artichoke - Hatch Chili Polenta	\$38
Grilled Pacific Swordfish with Moroccan Flavor Cauliflower Carrot "Risotto" ~ Mustard Greens ~ Chermoula	\$38
Bledsoe Double-Cut Pork Chop ~ Meyer Lemon Salsa Verde Tarbais Bean ~ Kale ~ Sprouted Broccolini	\$42
21 Day Dry Aged Ribeye ~ Chimichurri Sweet Onion Soubise ~ Radicchio ~ Amarosa Potatoes	\$65