

Wednesday July 21th, 2021

Starters

Fiery Ginger Greens with Crouton Leslie Revsin's Balsamic Vinaigrette	\$9
Ray Yeung's Heirloom Tomatoes & Hand-Pulled Mozzarella Balsamic Reduction ~ Seka Hills Olive Oil ~ Basil	\$21
House Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$14
Assortment of Cheeses and Honeycomb Sesame Cracker ~ Pickled Green Walnuts	\$19
Room 700 Charcuterie ~ Legends Corner Cornichon Lamb Pastrami ~ Bresaola ~ Head Cheese	\$19

Small Plates

An Offal Dish- Sweetbreads, & Tripe Puttanesca Style Tomato ~ Caper ~ Cheesy Polenta Square	\$18
Morel and Beech Mushrooms over Tagliatelle Brentwood Corn ~ Pesto Scented Chevre ~ Tarragon	\$24
Summer Squash Tortellini and Fiery Ginger Tomato Garlic ~ Basil ~ Grana Padano	\$25

Large Plates

Fog Line Farms "Hay Scented" Chicken Breast Cous Cous Salad ~ Feta ~ Olive Jus	\$38
Coho Salmon With Fiery Ginger Squash Newly Dug Potatoes ~ Herb Beure Blanc	\$38
Bledsoe Double-Cut Pork Chop & Summer Succotash Chow Chow Relish ~ Caramelized Onion	\$42
21 Day Dry Aged Rib Eye ~ Hatch Chili Demi Twin Peaks Peach Panzanella ~ Nina's Cucumber ~ Red Onion	\$65