

Saturday September 11, 2021

Starters

Fiery Ginger Farms 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 ~ Duck Prosciutto	\$19

Small Plates

Sweetbread Piccata Bloody Butcher Polenta ~ Caper ~ Lemon ~ Parsley	\$18
Stemple Creek Braised Beef Tortellini ~ Chantrelle Mushrooms Brentwood Sweet Corn ~ Thyme ~ Manchego Cheese	\$28
House Made Tagliatelle ~ Bledsoe Pork Belly Shishito Peppers ~ Snap Peas ~ Wild Mushrooms ~ Ginger Dashi	\$26

Large Plates

Fog Line Farms Chicken Breast ~ Mission Fig Demi Beluga Lentil ~ Brown Butter Fennel ~ Baby Carrot	\$42
Local Black Cod ~ Bella Vida Farms Agro Dolce Bosworth Basmati Beet Rice ~ Delicata Squash ~ Pine Nut	\$38
Bledsoe Double-Cut Pork Chop ~ Stillwater Pears ~ Blue Cheese Snow Sweet Potato ~ McNamara Walnuts ~ Jimmy Nardello Peppers	\$42
21 Day Dry Aged Rib Eye ~ Sauce Vierge Robuchon Potatoes ~ Romano Beans ~ Shady Lady Tomatoes ~ Almond	\$65