



Wednesday October 13, 2021

Starters

Fiery Ginger Farms Greens with Crouton Leslie Revsin's Balsamic Vinaigrette	\$9
Parsnip & Pear Soup Hazelnut ~ Pomegranate	\$9
Lyonnaise "Bistro" Salad ~ Sierra Orchard Soft Poached Egg B&L Warm Bacon Vinaigrette ~ Curly Endive	\$14
House Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$14
Assortment of Cheeses and Membrillo Sesame Cracker ~ Tomato Jelly ~ Honey Comb	\$19

Small Plates

Chicken Galantine ~ Chantrelle Mushrooms House Pickled Cornichon ~ Pita ~ Pistachio	\$15
Crispy Sweetbread Piccata Potato Mousseline ~ Caper ~ Parsley ~ Preserved Lemon	\$18
Hand Cut Fettucine ~ Stemple Creek Osso Bucco Wild Mushrooms ~ Ray's Tomato ~ Fiscalini Cheddar	\$25
B & L Duck "Cracklin'" Tortellini ~ Red Kuri Squash Butter Fennel ~ Pepitas ~ Shishito Peppers	\$23

Large Plates

"Hay Scented" Fog Line Farms Chicken - Cherry Tomato Relish Smoked Barley Salad ~ McNamara Walnut ~ Arugula	\$38
King Salmon Tikka Masala ~ Cucumber Radish Raita Du Puy Lentil Daal ~ Baby Carrots ~ Cilantro Mint Chutney	\$38
Bledsoe Double-Cut Pork Chop ~ Honeyed Figs Brussels Sprouts ~ B&L Bacon ~ Sweet Potato Puree ~ Pomegranate	\$42
21 Day Dry Aged Rib Eye ~ Chimichurri Duck Fat Confit Potatoes ~ Broccoli Romanesco ~ Pine Nut ~ Chili Oil	\$65