



Friday, January 14th, 2022

Starters

A Lil Fiery Ginger Farms Greens Salad Leslie Revsin's Balsamic Vinaigrette ~ Crostini	\$9
Beetroot, Chickpea & Mizuna Salad Hazelnut ~ Sierra Nevada Goat Cheese Croquette	\$12
"Jewish Penicillin" - Chicken Noodle Soup Herbs ~ Meyer Lemon	\$9
House Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$14
Assortment of Cheeses Sesame Cracker ~ Toasted Walnut ~ Quince Membrillo ~ Citron	\$19

Small Plates

Room "700' Charcuterie ~ Lardo ~ Coppa ~ Salami Bella Vida Farms Cornichon ~ Mustard ~ Pickled Watermelon Rind	\$18
Sweetbread Pot Pie ~ Cheddar Biscuit Madeira Cream ~ Baby Vegetables ~ Wild Mushrooms	\$18
Ricotta Gnudi ~ Slow Cooked Beef Cheeks Maitake Mushrooms ~ San Marzano Tomato ~ Grana Padano	\$25
B & L Sweet Potato Rye Tortellini ~ Fuji Apple Pomegranate ~ Arugula ~ Gruyere	\$23

Large Plates

Sonoma County Farms Duck Breast ~ Candied Citron Carrot Top Spaetzle ~ Hakurei Turnips ~ Greens	\$38
Rainbow Trout En Papillote ~ Meyer Lemon Caper ~ Onion ~ Sun-Dried Tomato ~ Almond Rice Pilaf	\$38
Bledsoe Double-Cut Pork Chop ~ Larson Barn Apple Butter Pumpkin Bread Pudding ~ Fiery Ginger Farms Broccolini	\$42
14oz Prime New York Steak Diane Yorkshire Pudding ~ Glazed Nante Carrots	\$65