



Saturday January 15th, 2022

Starters

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

Small Plates

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

Large Plates

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

Mulvaney's B&L