



**Saturday, February 3, 2024**

**Starters**

West Coast Oysters ~ Raw or Rockefeller Single \$4 ~ Half Dozen \$18 ~ Full Dozen \$36	
House Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$14
Minestrone with Full Belly Farm Dino Kale Parmesan Crouton ~ Spring Onion ~ Black Eyed Peas	\$12
California Cheese Plate Sesame Seed Crackers ~ Walnuts ~ Local Fruits Jam	\$19
Bledsoe Pork Rillettes Grilled Acme Bread ~ Honey & Red Onion Jam ~ Mustard	\$16
Little Gem, Baby Spinach, & Baby Bok Choy with Blue Cheese Blood Orange ~ Bacon ~ Pickled Onions ~ Crispy Croutons	\$12
Lola Rosa with Burrata Cucumber ~ Radish ~ Chickpeas ~ Pita Chips ~ 43rd St. Oregano	\$14
Winter Beets with Hummus Radicchio & Fiery Ginger Greens ~ Cumin ~ Hazelnuts	\$14

**Small Plates**

Sweetbread with Potato Mousseline Mushroom Demi-Glace ~ Crispy Capers	\$18
Potato & Spring Onion Tortellini with Brown Butter Chanterelle Mushrooms ~ Kale	\$28
House Made Pappardelle with Roasted Red Pepper Blood Orange Chevre ~ Pine Nut & Leek Crumble	\$28
Liberty Duck Offal Bolognese with Fettucine Garlic Chips ~ Grana Padano	\$30
Dungeness Crab Linguine Spicy Green Chili Sofrito ~ Anchovy Breadcrumbs ~ Meyer Lemon	\$38

**Large Plates**

Petrале Sole with Meyer Lemon Butter Farro Salad ~ Fennel Chips	\$38
Mary's Bacon Stuffed Chicken Cumin Infused Tzatziki ~ Chickpea Ragu ~ Roasted Radish	\$40
Bledsoe Farms Double Cut Pork Chop with Zhug Bell Pepper & Sundried Tomato Polenta ~ Full Belly Farms Romanesco	\$46
Sesame Crusted Ahi Tuna with Black Bean Honey Butter Buckwheat Soba Noodles ~ Gochujang ~ Frisée & Purple Daikon Salad	\$48
Harris Ranch New York Strip with Demi-Glace Toasted Chile & Herb French Fingerling Potatoes ~ Broccolini	\$65