



Wednesday, November 20, 2024

**Starters**

House-Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Red Curry Squash & Coconut Soup Crispy Carrots ~ Crème Fraiche	\$12
Wagon Wheel, Mt. Tam & Midnight Moon Cheese Plate Sesame Seed Crackers ~ McNamara Walnuts ~ Pear Butter	\$19
Room 700 Charcuterie with Country Ham, B&L Bacon, & Duck Prosciutto Mustard Caviar ~ Pickled Quote ~ Fall Apple Compote	\$19
Hand-Pulled Mozzarella & Beet Salad Chicories ~ Crispy Squash ~ Balsamic Reduction	\$21
Harvest Salad with Roasted Persimmon Candied Pecans ~ Pear Vinaigrette ~ Warm Goat Cheese Croquette	\$14

**Small Plates**

Veal Sweetbreads with Latkes Pomegranate Demi Glace	\$24
Mauricio's Pumpkin Tortellini with Brown Butter and Sage Fuyu Persimmon ~ Walnut Cream	\$28
Hand Cut Pappardelle with Pork Sugo Parmigiano Reggiano	\$32

**Large Plates**

Liberty Farm Duck Breast with Cranberry Gastrique Cali Gold Polenta ~ Nantes Carrots <i>Pair With: Pisoni Estate Pinot Noir, Santa Lucia Highlands 2022 ~ 3 oz \$35</i>	\$45
Halibut Almondine Pommes Purée ~ Haricot Vert <i>Pair With: La Scolca Cortese, Gavi dei Gavi 2017 ~ 3 oz \$21</i>	\$48
Bledsoe Double-Cut Pork Chop with Romesco Couscous ~ Braised Rainbow Chard <i>Pair With: DuMOL, Eddie's Patch Syrah, Russian River Valley 2018 ~ 3 oz \$30</i>	\$46
Harris Ranch Prime New York with Black Trumpet Jus Garlic Bintje Potatoes Confit ~ Roasted Brussel Sprouts <i>Pair With: Shafer "Hillside Select" Cabernet Sauvignon, Stags Leap District 2017 ~ 3 oz \$60</i>	\$65