

Friday, December 20, 2024

Starters

House-Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Winter White Bean Soup Topped with Grana Padano Ham Hock ~ Crispy Croutons	\$15
Lamb Chopper, Mt. Tam & Midnight Moon Cheese Plate Sesame Seed Crackers ~ McNamara Walnuts ~ Apple Butter	\$19
Room 700 Charcuterie with Chile Ham, Prosciutto, & Lomo Mustard Caviar ~ Pickled Quote ~ Fall Apple & Persimmon Compote	\$19
Hand-Pulled Mozzarella & Beet Salad Chicories ~ Crispy Squash ~ Balsamic Reduction	\$21
Harvest Salad with Roasted Persimmon Candied Walnuts ~ Mustard Vinaigrette ~ Warm Goat Cheese Croquette	\$14

Small Plates

Anthony Ferrari's Miso Glazed Collars & Cuffs of Cod Potato Puree ~ Furikake ~ Pickles	\$24
Mauricio's Pumpkin Ravioli with Brown Butter and Sage Caramalized Apples ~ Figs	\$28
Little Neck Clams and Patrick's Chile Cured Pork over Tagliolini Fines Herbs ~ Aleppo Pepper	\$34

Large Plates

Liberty Farm Duck Breast with Walnut Fig Gastrique Creamy Polenta ~ Broccoli Rabe <i>Pair With: Pisoni Estate Pinot Noir, Santa Lucia Highlands 2022 ~ 3 oz \$35</i>	\$45
Alaskan Halibut Almondine and Ariel's Meyer Lemon Pommes Purée ~ Haricot Vert <i>Pair With: M. Chapoutier Marsanne, Hermitage Blanc "Chante-Alouette" 2019 ~ 3 oz \$30</i>	\$48
Bledsoe Double-Cut Pork Chop with Cranberry Mostarda Parsnip Puree ~ Roasted Cauliflower ~ Pork Jus <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 Red Wine Jus Confit of Marble Potatoes ~ Brussel Sprouts ~ Glazed Carrots <i>Pair With: Shafer "Hillside Select" Cabernet Sauvignon, Stags Leap District 2017 ~ 3 oz \$60</i>	\$65