

**Friday, December 20, 2024**

**Happy Hoildays!**

**Starters & Small Plates**

House Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Cannellini Bean Soup B&L Ham ~ Parmesean Cheese ~ Croutons	\$12
Harvest Salad with Roasted Beets Candied Walnuts ~ Mustard Vinaigrette ~ Warm Goat Cheese	\$12
California Cheese Plate Sesame Seed Crackers ~ Walnut ~ Fig Honey Jam	\$19

**Entrées**

Baby Lettuces with Mary's Herb Marinated Chicken Caesar Dressing ~ Grana Padano ~ Croutons	\$21
Harris Ranch Shaved Prime Rib Sandwich ~ Romesco Aioli Sharp Cheddar ~ Caramelzied Onions ~ Red Peppers ~House Made Potato Wedges	\$21
Anthony Ferrari's Black Cod Almondine Pomme Purée ~ Haricot Verts	\$28
Mauricio's Pumpkin Tortellini with Brown Butter and Sage Fuyu Persimmon ~ Figs	\$24
Single-Cut Bledsoe Pork Chop with Cranberry Pork Jus Parsnip Puree ~ Marble Potatoes ~ Cranberry Mostarda	\$25