Starters

House-Smoked Salmon & Irish Brown Bread	$18
Traditional Accompaniments	
Cream of Delta Asparagus Soup	$15
Seka Hills EVOO ~ Croutons	
Lamb Chopper, Mt. Tam & Point Reyes Blue Cheese Plate	$19
Sesame Seed Crackers ~ Candied Macnamara Walnuts ~ Caramelized Onion Jam	
Room 700 Charcuterie: Chicken Liver Mousse, Lomo, & Chile Pork Belly	$19
Mustard Caviar ~ Pickled Quiote ~ Smoked Honey	
Ray Yeung Roasted Butternut Squash with Riverdog Arugula	$21
Whipped Sierra Nevada Goat Cheese ~ Balsamic Vinaigrette	
Soil Born Baby Red Oak & Spinach Salad with Point Reyes Blue Cheese	$18
B&L Bacon ~ Riverdog Black Radish ~ Croutons	

Small Plates

Grilled Delta Asparagus with House Cured Ham	$24
Vega Farm Egg ~ Asparagus Bottom Aioli	
Albacore Tuna & Octopus Tiradito	$38
Leche de Tigre ~ Avocado Mousse ~ Strutz Farm's Gold Nugget Mandarins	
Wolfe Ranch Quail	$38
Green Garlic Sweetbread Pudding ~ Quail Jus	
Miso Yaki Pork Belly with Soy Caramel	$28
Sunchokes ~ Capay Apple Butter	
Hand Cut Semolina Tagliatelle with CA GROWN Asparagus	$32
Preserved Meyer Lemon ~ Bottarga	
B&L Potato & Corned Beef Tortellini	$32
Riverdog Red Russian Kale & Carrots ~ Brodo	

Large Plates

Alaskan Halibut with Curried Cauliflower Agrodolce	$54
Almond ~ Sultana ~ Caper ~ Balsamic	
Pair With: Shared Notes, Sauvignon Blanc Blend, Russian River Valley ~ 3 oz $29	
Grilled Bledsoe Double-Cut Pork Chop with Wild Mushrooms	$46
Curried Pinto Beans ~ Sunchokes	
Pair With: Ramey, Syrah, Sonoma Coast 2021 ~ 3 oz $20	
Harris Ranch Prime New York with Tuscan Salsa Verde	$65
Klein Asparagus ~ Hedgehog Mushrooms ~ Carrot Two ways	
Pair With: Shafer "Hillside Select" Cabernet Sauvignon, Stags Leap District 2017 ~ 3 oz $60	
Superior Farms Lamb Chile Verde	$48
Spanish Rice ~ Beans ~ Tortillas ~ Cotija Cheese	
Pair With: Riesling Kabinett ~ Selbach Oster, "Zeltinger Schlossberg" Mosel 2021 ~ 3 oz $15	

Cooked for you this evening by: John Trujillo, John Nunn, Victor, Samuel and Tone!