

Friday, September 5, 2025

House-Smoked Salmon & Irish Brown Bread Traditional Accompaniments Brentwood Corn Soup Sotija ~ Chile Oil ~ Basil Lamb Chopper, Mt. Tam & Point Reyes Blue Cheese Plate Sesame Seed Crackers ~ Candied Walnuts ~ Peach Jam Room 700 Charcuterie: Rabbit Rillet, Lomo, & Spanish Chorizo Mustard Caviar ~ Pickled Quiote ~ Smoked Honey Soil Born Salanova Lettuces with Roasted Beets & Del Rio Figs Point Reyes Blue Cheese ~ Candied Walnuts ~ Sherry Vinaigrette
Brentwood Corn Soup Cotija ~ Chile Oil ~ Basil Lamb Chopper, Mt. Tam & Point Reyes Blue Cheese Plate Sesame Seed Crackers ~ Candied Walnuts ~ Peach Jam Room 700 Charcuterie: Rabbit Rillet, Lomo, & Spanish Chorizo Mustard Caviar ~ Pickled Quiote ~ Smoked Honey Soil Born Salanova Lettuces with Roasted Beets & Del Rio Figs \$15
Cotija ~ Chile Oil ~ Basil Lamb Chopper, Mt. Tam & Point Reyes Blue Cheese Plate Sesame Seed Crackers ~ Candied Walnuts ~ Peach Jam Room 700 Charcuterie: Rabbit Rillet, Lomo, & Spanish Chorizo Mustard Caviar ~ Pickled Quiote ~ Smoked Honey Soil Born Salanova Lettuces with Roasted Beets & Del Rio Figs \$21
Lamb Chopper, Mt. Tam & Point Reyes Blue Cheese Plate Sesame Seed Crackers ~ Candied Walnuts ~ Peach Jam Room 700 Charcuterie: Rabbit Rillet, Lomo, & Spanish Chorizo Mustard Caviar ~ Pickled Quiote ~ Smoked Honey Soil Born Salanova Lettuces with Roasted Beets & Del Rio Figs \$21
Sesame Seed Crackers ~ Candied Walnuts ~ Peach Jam Room 700 Charcuterie: Rabbit Rillet, Lomo, & Spanish Chorizo Mustard Caviar ~ Pickled Quiote ~ Smoked Honey Soil Born Salanova Lettuces with Roasted Beets & Del Rio Figs \$21
Room 700 Charcuterie: Rabbit Rillet, Lomo, & Spanish Chorizo Mustard Caviar ~ Pickled Quiote ~ Smoked Honey Soil Born Salanova Lettuces with Roasted Beets & Del Rio Figs \$21
Mustard Caviar ~ Pickled Quiote ~ Smoked Honey Soil Born Salanova Lettuces with Roasted Beets & Del Rio Figs \$21
Soil Born Salanova Lettuces with Roasted Beets & Del Rio Figs \$21
Point Payer Plus Chases - Condied Walnuts - Sharry Vingigratta
Hand Pulled Mozzarella with Ray Yeung's Heirloom Tomatoes \$26
Basil ~ McNamara Olive Oil ~ Balsamic
Small Plates
Soil Born Farm's Canary Melon with B&L Prosciutto \$28
Mint ~ 25 Year Aged Balsamic ~ Maldon
Albacore Crudo in Ponzu \$34
Soil Born Radish ~ Serrano Chiles
B&L Lamb Meatballs over Hand Cut Spaghetti \$34
Mint Pesto ~ Red Bell Peppers ~ Farmer's Cheese
B&L Semolina Tagliatelle with Monterey Bay Squid \$32
Heirloom Tomatoes ~ Serrano Chiles
B&L Bolognese over House Made Pappardelle \$36
Maitake Mushrooms ~ Crispy Leeks ~ Calabrian Chili
Lawre Dietes
Large Plates Second Alcology Helibyt aven Sovid July Directte
Seared Alaskan Halibut over Squid Ink Risotto Parmesan Cream ~ Tomato Butter \$56
Pair With: Sauvignon Blanc ~ Shared Notes "Les Leçons des Maîtres" RRV 2023 30z \$25
Niman Ranch Braised Short Ribs in Red Wine Reduction \$54
Potatoes 2 Ways ~ Gravenstein Apples
Pair With: Syrah ~ Piedrasassi, Bien Nacido Vineyard, Santa Maria Valley 2021~ 3 oz \$17
Grilled Bledsoe Double-Cut Pork Chop with Plum Marmalade \$52
Hatch Chile Polenta ~ Riverdog Summer Squash
Pair With: Pinot Noir ~ Summer Dreams ~ "Stargazing" Sonoma Coast 2022~ 3 oz \$27
Niman Ranch Prime New York with Maytag Blue Cheese Butter \$72
Tobacco Onions ~ Carrots 2 Ways ~ Wild Mushrooms
Pair With: Shafer "Hillside Select" Cabernet Sauvignon, Stags Leap District 2017 ~ 3 oz \$60