



Friday, March 20, 2026

Starters

House-Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Full Belly Farms Asparagus Soup Croutons ~ Preserved Lemon ~ Crème Fraiche	\$15
Midnight Moon, Mt. Tam & Point Reyes Blue Cheese Plate Sesame Seed Crackers ~ Candied Walnuts ~ Caramelized Onion Jam	\$19
Room 700 Charcuterie: Salami, Duck Rilette, & Bresaola Mustard Caviar ~ Cornichons	\$19
Caesar Salad with Full Belly Farm's Red Butter Lettuce Anchovies ~ Sieved Eggs ~ Sourdough Croutons ~ Fiscalini Cheddar Cheese	\$18
Smoked Mt. Lassen Trout over Mixed Chicories Soil Born Farm's Red Daikon ~ Horseradish Vinaigrette	\$21

Small Plates

Albacore Tuna Crudo Seka Hills EVOO ~ Serrano Chiles ~ Red Onion ~ Gold Nugget Mandarins	\$34
Roasted Veal Sweetbreads in Red Curry Mung Beans ~ Coconut Milk ~ Mint	\$28
Full Belly Farms Grilled Asparagus B&L Bacon ~ Preserved Lemon ~ Asparagus Aioli	\$24
Miso Yaki Pork Belly with Apple Butter Soil Born Cabbage	\$28
Delicata Squash Ravioli with Wild Mushrooms Braised Greens ~ Crispy Shallots ~ San Joaquin Gold	\$32
Hand Cut Pappardelle with B&L Bolognese Calabrian Chiles ~ Crispy Leeks ~ Maitake Mushrooms ~ Fiscalini Cheddar	\$36
B&L Tagliatelle with Fully Belly Asparagus Green Garlic ~ Bottarga ~ Preserved Lemon ~ Breadcrumbs	\$32

Large Plates

Anthony Ferrari's Black Cod With Mango Vinaigrette Snap Peas ~ Namasu ~ Bosworth Rice	\$52
<i>Pair With: Chablis ~ Albert Bichot, Domaine Long-Depaquit, Burgundy 2023 3oz \$17</i>	
Grilled Quail with Bloody Butcher Polenta Point Reyes Blue Cheese ~ Blueberry Marmalade ~ Broccoli Di Ciccio	\$48
<i>Pair With: Syrah ~ Xavier Gerard "Lacombe St. Pierre", Saint Joseph 2023~ 3 oz \$20</i>	
Agave Glazed Lan Roc Double-Cut Pork Chop Spanish Rice & Beans ~ Soil Born Cabbage ~ Serrano ~ Radish	\$52
<i>Pair With: Pinot Noir ~ Haynes Vineyard ~ "Forgeron" Coombsville, Napa 2021~ 3 oz \$30</i>	
1855 Ranch Grilled New York Steak with TSV Carrot Puree ~ Full Belly Farm's Asparagus ~ Riverdog Collard Greens ~ Black Pepper Velouté	\$72
<i>Pair With: Shafer "Hillside Select" Cabernet Sauvignon, Stags Leap District 2017 ~ 3 oz \$60</i>	
<i>Cooked for you by: John Trujillo, Connor, Ali, Jacoby, Samuel and Tone!</i>	