



**Saturday, March 28, 2026**

**Starters**

House-Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Creamy Delta 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 Rillettes, & Bresaola Mustard Caviar ~ Cornichons	\$19
Caesar Salad with Butter Romaine Lettuce Anchovies ~ Sieved Eggs ~ Sourdough Croutons ~ Fiscalini Cheddar Cheese	\$18
Alemaya Farm's Iceberg Wedge with B&L Bacon Blue Cheese Dressing ~ Sundried Tomatoes ~ Bread Crumbs ~ Fine Herbs	\$18

**Small Plates**

Albacore Tuna Crudo Seka Hills EVOO ~ Serrano Chiles ~ Red Onion ~ Gold Nugget Mandarins	\$34
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	\$32

**Large Plates**

Anthony Ferrari's Black Cod With Mango Vinaigrette Twin Peaks English Peas ~ Snap Peas ~ Namasu ~ Bosworth Rice <i>Pair With: Chablis ~ Albert Bichot, Domaine Long-Depaquit, Burgundy 2023 3oz \$17</i>	\$52
Grilled Quail with Bloody Butcher Polenta Point Reyes Blue Cheese ~ Blueberry Marmalade ~ Broccoli Di Ciccio <i>Pair With: Syrah ~ Xavier Gerard "Lacombe St. Pierre", Saint Joseph 2023~ 3 oz \$20</i>	\$48
Agave Glazed Lan Roc Double-Cut Pork Chop Spanish Rice & Beans ~ Soil Born Cabbage ~ Serrano ~ Radish <i>Pair With: Pinot Noir ~ Haynes Vineyard ~ "Forgeron" Coombsville, Napa 2021~ 3 oz \$30</i>	\$52
1855 Ranch Grilled New York Steak with TSV Carrot Puree ~ Delta Asparagus ~ Uncle Bob's Potatoes ~ Black Pepper Velouté <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, Ruben and Tone!</i>	\$72