



Saturday, April 18, 2026

Starters

House-Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Apple & Carrot Soup Crispy Carrots ~ Crème Fraiche ~ Cabbage Sprouts	\$15
Midnight Moon, Mt. Tam & Point Reyes Blue Cheese Plate Sesame Seed Crackers ~ Candied Walnuts ~ Caramelized Onion Jam	\$19
Room 700 Charcuterie: Spanish Chorizo, Coppa, & Smoked Summer Sausage Mustard Caviar ~ Pickled Quiote	\$19
Caesar Salad with Riverdog Romaine Anchovies ~ Sieved Eggs ~ Sourdough Croutons ~ Fiscalini Cheddar	\$18
Shredded Quiote & Green Papaya Salad Lime Chili Dressing ~ Sesame ~ Red Bell Peppers ~ Toasted Peanuts	\$14
Chicory Salad with Smoked Mt. Lassen Trout Terra Firma Farm's Golden Beets ~ Watermelon Radish ~ Horseradish Vinaigrette	\$24

Small Plates

Albacore Tuna Crudo Kumquat Ponzu ~ Fresno Chiles ~ Crispy Shallots	\$34
Durst Farm's Grilled Asparagus B&L Bacon ~ Preserved Lemon ~ Asparagus Aioli	\$24
Miso Yaki Pork Belly with Apple Butter Soil Born Cabbage	\$28
Jerked Quail with Rice & Peas Fermented Pineapple Salsa ~ Plantains	\$28
Patrick's Lan Roc Pork & Ginger Ravioli Maitake Mushrooms ~ Sofrito ~ Calabrian Chili ~ Orange Zest	\$36
B&L Spaghetti with Solano County Lamb Meatballs in Spring Mint Pesto Artichokes ~ Sweet Peppers ~ Sierra Nevada Feta	\$36
Hand Cut Pappardelle with Ferrari's Cod Moqueca Plantains ~ Coconut Milk ~ Kale ~ Fiddlehead Ferns ~ Spring Onions	\$36

Large Plates

Anthony Ferrari's Black Cod With Mango Vinaigrette Delta Asparagus ~ Snap Peas ~ Namasu ~ Bosworth Sushi Rice	\$52
<i>Pair With: Chenin Blanc ~ Dalkeith, "Kalmoesfontein" Swartland, S. Africa 2023 3oz \$17</i>	
Crispy Skinned Fog Line Chicken Au Poivre Fondant Potato ~ Babe Farms Thumbelina Carrots ~ Fiddlehead Ferns	\$48
<i>Pair With: Chablis ~ Albert Bichot, Domaine Long-Depaquit, Burgundy 2023 3oz \$17</i>	
Lan Roc Double-Cut Pork Chop with Apple Jus Spring Onion 2 Ways ~ Sweet Potato Pavé ~ Yolo Agave Apple Slaw	\$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 ~ Delta Asparagus ~ Riverdog Farm's Spinach ~ Fiddlehead Ferns	\$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, Ruben and Tone!</i>	