



Tuesday, April 21, 2026

Starters

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| 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 |

Small Plates

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| 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 |
| Patrick's Spring Gemelli Fiddlehead Ferns ~ Asparagus ~ Preserved Lemon ~ San Joaquin Gold | \$32 |
| 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 in B&L Bolognese Maitake Mushrooms ~ Calabrian Chili ~ Crispy Leeks | \$36 |

Large Plates

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