



Friday, April 3, 2026

Starters

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| House-Smoked Salmon & Irish Brown Bread Traditional Accompaniments | \$18 |
| Parsnip & Leek Soup Fine Herbs ~ 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, & Smoked Lomo Mustard Caviar ~ Cornichons | \$19 |
| Caesar Salad with Butter Romaine Lettuce Anchovies ~ Sieved Eggs ~ Sourdough Croutons ~ Fiscalini Cheddar Cheese | \$18 |
| Chicory Salad with Smoked Mt. Lassen Trout Terra Firma Farm's Golden Beets ~ Watermelon Radish ~ Horseradish Vinaigrette | \$24 |

Small Plates

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| Albacore Tuna Crudo Kumquat Ponzu ~ Fresno Chiles ~ Soil Born Cabbage ~ Crispy Shallots | \$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 |
| B&L Delicata Squash Ravioli with Pistachio Pesto Artichokes ~ Meyer Lemon Green Garlic Sofrito | \$32 |
| House Made Pappardelle with B&L Bolognese Calabrian Chiles ~ Crispy Leeks ~ Maitake Mushrooms ~ Fiscalini Cheddar | \$36 |
| Hand Cut Tagliatelle with B&L Sausage Alemaya Farm's Baby Mustard Greens ~ San Joaquine Gold | \$32 |

Large Plates

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| Anthony Ferrari's Skate Wing with Caper Beurre Blanc Mashed Potatoes ~ Broccolini <i>Pair With: Chablis ~ Albert Bichot, Domaine Long-Depaquit, Burgundy 2023 3oz \$17</i> | \$52 |
| 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 |
| 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 |
| Mary's Chicken Au Poivre with Kate's Profiterole Pomme Puree ~ Babe Farms Thumbelina Carrots ~ Ramps <i>Pair With: Pinot Noir ~ Pernand-Vergeleses, Laboure-Roi, Burgundy, Fr. 2022~ 3 oz \$19</i> | \$52 |
| 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 ~ Riverdog Farm's Spinach ~ 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 |