



Tuesday, May 5, 2026

Starters

House-Smoked Salmon & Irish Brown Bread	\$18
Traditional Accompaniments	
Apple & Carrot Soup	\$15
Crème Fraiche ~ Fine Herbs	
Broncha, Mt. Tam & Point Reyes Blue Cheese Plate	\$19
Sesame Seed Crackers ~ Candied Walnuts ~ Caramelized Onion Jam	
Room 700 Charcuterie: Spanish Chorizo, Coppa, & 'Nduja	\$19
Mustard Caviar ~ Pickled Quiote	
Caesar Salad with Riverdog Romaine	\$18
Anchovies ~ Sieved Eggs ~ Sourdough Croutons ~ Fiscalini Cheddar	
Soil Born Red Leaf Lettuce Salad	\$12
Balsamic Vinaigrette ~ Fiscalini Cheddar ~ Crouton	
Shredded Quiote & Green Papaya Salad	\$14
Lime Chili Dressing ~ Sesame ~ Red Bell Peppers ~ Toasted Peanuts	

Small Plates

Albacore Tuna Crudo with Charred Pineapple Ponzu	\$34
Soil Born Farm Cabbage ~ Fresno Chilies ~ Crispy Shallots	
Deep Fried Fresh Monterey Anchovies over Corona White Beans	\$18
Fresno Chile ~ Celery ~ Spicy Aioli	
Roasted Artichokes over Potato Skordalia	\$24
Seka Hills Olive Oil ~ Fine Herbs	
Durst Farm's Grilled Asparagus	\$24
B&L Bacon ~ Preserved Lemon ~ Asparagus Aioli	
Miso Yaki Pork Belly with Apple Butter	\$28
Soil Born Cabbage	
Lan Roc Pork & Ginger Ravioli	\$36
Maitake Mushrooms ~ Sofrito ~ Calabrian Chili ~ Orange Zest	
Tri-Color Spaghetti in Spring Mint Pesto	\$28
Artichokes ~ Sweet Peppers ~ Sierra Nevada Feta	
Hand Cut Pappardelle in B&L Bolognese	\$34
Maitake Mushrooms ~ Calabrian Chili ~ Crispy Leeks	

Large Plates

Anthony Ferrari's Skate Wing with Beurre Blanc	\$42
Sweet Potato Puree ~ Fiddlehead Ferns	
<i>Pair With: Sauvignon Blanc ~ Shared Notes "Les Leçons des Maîtres" RRV 2023 3oz \$30</i>	
Anthony Ferrari's Black Cod with Charred Savoy Cabbage in Pernod	\$52
Pomme Puree ~ Fine Herbs	
<i>Pair With: Chenin Blanc ~ Dalkeith, "Kalmoesfontein" Swartland, S. Africa 2023 3oz \$17</i>	
Mary's Roasted Airline Chicken Au Poivre	\$48
Savory Spring Ramp Bread Pudding ~ Thumbelina Carrots ~ Soil Born Broccolini	
<i>Pair With: Chablis ~ Albert Bichot, Domaine Long-Depaquit, Burgundy 2023 3oz \$17</i>	
Klingman Ranch Double-Cut Pork Chop with Apple Jus	\$67
Crispy Spring Onion ~ Sweet Potato Pavé ~ Yolo Agave Apple Slaw	
<i>Pair With: Pinot Noir ~ Haynes Vineyard ~ "Forgeron" Coombsville, Napa 2021~ 3 oz \$35</i>	
1855 Ranch Grilled New York Steak with Tuscan Salsa Verde	\$72
Carrot Puree ~ Delta Asparagus ~ Spinach	
<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>	