



Saturday, June 20, 2026

Starters

House-Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Roasted Brentwood Corn Soup Chili Crisp ~ Basil	\$15
Midnight Moon, Mt. Tam & Point Reyes Blue Cheese Plate Sesame Seed Crackers ~ Candied Nuts ~ Cherry Jam	\$19
Room 700 Charcuterie: Bresaola, Coppa, & Sweetwater Ham Mustard Caviar ~ Pickled Quote	\$19
Hand Pulled Mozzarella with Twin Peaks Stone fruit Seka Hills EVOO ~ Balsamic Reduction ~ Basil	\$28
Caesar Salad with Babe Farms Little Gems Anchovies ~ Sieved Eggs ~ Sourdough Croutons ~ Fiscalini Cheddar	\$18
Soil Born Red Leaf Lettuce Salad Balsamic Vinaigrette ~ Fiscalini Cheddar ~ Crouton	\$12

Small Plates

Albacore Tuna Crudo with Pineapple Ponzu Soil Born Farm Cabbage ~ Fresno Chilies ~ Crispy Shallots	\$34
Roasted Veal Sweetbreads with Port Wine Reduction Potato Puree ~ English Peas ~ Morel Mushrooms	\$28
Miso Yaki Pork Belly with Apple Butter Soil Born Cabbage	\$28
Meinke Ranch Rabbit Mole over Point Reyes Toma Polenta Flour Tortillas ~ Radish	\$32
Hand Cut Pappardelle with B&L Bolognese Maitake Mushrooms ~ Calabrian Chiles ~ Crispy Leeks	\$34
B&L Tagliatelle in Early Girl Tomato Sauce Guanciale ~ Sierra Nevada Goat Cheddar ~ Basil	\$32

Large Plates

Ferrari Fisheries Pan Fried Skate Wing with Ratatouille Potato Fondant ~ Basil Oil	\$38
<i>Pair With: Sauvignon Blanc ~ Shared Notes "Les Leçons des Maitres" RRV 2023 3oz \$30</i>	
Ferrari Fisheries Black Cod with Grilled Twin Peaks Peaches Dwellely Farms Blue Lake Green Beans ~ Arugula ~ Velouté	\$52
<i>Pair With: Chenin Blanc ~ Dalkeith, "Kalmoesfontein" Swartland, S. Africa 2023 3oz \$17</i>	
Roasted Fogline Chicken Breast with Polenta Souffle B&L Bacon ~ Creamed Corn ~ Purslane	\$44
<i>Pair With: Chablis ~ Albert Bichot, Domaine Long-Depaquit, Burgundy 2023 3oz \$17</i>	
Klingman Ranch Double-Cut Pork Chop with Cherry Mostarda Pomme Puree ~ Grilled Twin Peaks Summer Squash	\$67
<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 Carrot Puree ~ Broccolini ~ Maitake Mushrooms	\$72
<i>Pair With: Shafer "Hillside Select" Cabernet Sauvignon, Stags Leap District 2017 ~ 3 oz \$60</i>	

Cooked for you by: John Trujillo, Ali, Johnny, Jacoby, Carlos, Ruben, Angy and Tone!

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