

b
L

s e p t e m b e r 5 2 0 0 8

Lunch

pappa al pomodoro chilled tomato and bread soup extra virgin olive oil, purple basil	9.5
coastal greens salad champagne vinaigrette	8.5
steamed local albacore tuna watercress, dandelion greens, preserved lemon, olives, tomato	18.5
chilled louisiana white shrimp and cannellini shelling beans mustard greens, toasted sesame seeds, calabrian chili	20
kurobuta pork stuffed gypsy pepper with romano beans	14.5
braised chicken legs with roasted figs red potatoes, prosecco vinaigrette dressed frisee	18
b/L pulled pork shoulder sandwich kurobuta pork shoulder low-heat braised with <i>pimenton de la vera</i> braised red cabbage	14.5
andante dairy goat cheese sebastopol grapes, toasted foccacia	18
acme bakery breads with sweet butter	5

Amaryll Schwertner and her staff articulate and enliven ingredients from [4 Sisters](#), [Ella Bella](#), [Green Gulch Farm](#), [Mariquita](#), [Marin Roots](#), [Star Route](#), [Full Belly](#), [County Line Harvest](#), [Marin Sun](#), [Knoll](#), [Short Night](#), [Masa Farm](#), [Hamada](#) and [Riverdog Farms](#) as well as [Niman Ranch](#), [Acme Bread](#), [Anna's Daughters Bread](#), [Cowgirl Creamery](#), [Andante Dairy](#), [Fresca Italia](#) and from the many other sustainable producers who supply us with beautiful products.

www.bouletteslarder.com for daily menus or to mail order larder items, including beautiful hand-sewn Belgian linen napkins, Japanese larder items, and custom spice and salt blends.

We thank our staff for their daily efforts to make your b/L experience delicious, intelligent and beautiful.