



Saturday, October 16, 2021

Starters

Fiery Ginger Farms Greens with Crouton	\$9
Leslie Revsin's Balsamic Vinaigrette	
Apple Hill Mutsu Apple Soup	\$9
Hazelnut ~ Pomegranate	
Lyonnaise "Bistro" Salad ~ Sierra Orchard Soft Poached Egg	\$14
B&L Warm Bacon Vinaigrette ~ Curly Endive	
House Smoked Salmon & Irish Brown Bread	\$14
Traditional Accompaniments	
Assortment of Cheeses and Membrillo	\$19
Sesame Cracker ~ Honey Comb ~ Goose Berries	

Small Plates

Chicken Galantine ~ Chantrelle Mushrooms	\$15
House Pickled Cornichon ~ Pita ~ Pistachio	
Crispy Sweetbread Piccata	\$18
Potato Mousseline ~ Caper ~ Parsley ~ Preserved Lemon	
Hand Cut Fettucine ~ Stemple Creek Osso Bucco	\$25
Wild Mushrooms ~ Ray's Tomato ~ Fiscalini Cheddar	
B & L Sweet Potato Tortellini ~ Red Kuri Squash Butter	\$23
Fennel ~ Pepitas ~ Shishito Peppers	

Large Plates

"Hay Scented" Fog Line Farms Chicken - Cherry Tomato Relish	\$38
Smoked Barley Salad ~ McNamara Walnut ~ Arugula	
Salmon Tikka Masala ~ Cucumber Radish Raita	\$38
Du Puy Lentil Dal ~ Baby Carrots ~ Cilantro Mint Chutney	
Bledsoe Double-Cut Pork Chop ~ Honeyed Figs	\$42
Brussels Sprouts ~ B&L Bacon ~ Sweet Potato Puree ~ Pomegranate	
21 Day Dry Aged Rib Eye ~ Chimichurri	\$65
Duck Fat Confit Potatoes ~ Broccoli Romanesco ~ Pine Nut ~ Chili Oil	

Mulvaney's B&L