



Saturday, November 19, 2022

Starters

House Smoked Salmon & Irish Brown Bread	\$14
Traditional Accompaniments	
Creamy Mushroom Soup	\$9
Parmesan Frico	
Assortment of Cheeses	\$19
Sesame Seed Crackers ~ Toasted Pistachio ~ Nina's Membrillo	
Baby Mixed Lettuces	\$9
Roasted Shallot Vinaigrette ~ Crostini	
Yolo County Delicata Squash ~ Lydon's Pomegranate Seeds	\$14
Little Gems Lettuce ~ Chicories ~ Cider Vinaigrette ~ Toasted Walnuts	
Twin Peaks Amagaki Persimmons with Hand-Pulled Mozzarella	\$18
Pepitas~ Seka Hills EVOO ~ Oregano	

Small Plates

Room "700" Charcuterie	\$18
Sourdough Pita ~ Mustard ~ Sauerkraut	
Crispy Veal Sweetbreads ~ Candied Quince	\$19
Sweet Potato & Bacon Hash ~ Cider Demi Glace	
Handmade Tagliatelle ~ Rabbit Confit	\$28
Fennel ~ Ricotta ~ Creamy Mustard Sauce ~ Chanterelle & Miatake Mushrooms	
Kabocha Squash & Ricotta Ravioli~ Brandied Figs	\$28
Brown Butter ~ Sage ~ Grana Padano	

Large Plates

Liberty Duck Breast Cassoulet ~ Green Flageolet Beans	\$40
Duck Confit ~ Mirepoix ~ Duck Fat Breadcrumbs ~ Tarragon Aioli	
Grilled Swordfish ~ Romesco Sauce	\$40
Cous Cous ~ Brussels Sprouts	
Alaskan Halibut ~ Hatch Chili Skhug	\$54
Nantes Carrots ~ Salsify ~ Parsnip	
Double-Cut Bledsoe Pork Chop ~ Cranberry & Pear Chutney	\$42
Creamy Polenta ~ Broccoli Rabe ~ Whole Grain Mustard Sauce	
Grilled New York Steak ~ Tuscan Salsa Verde	\$58
River Dog Farms Fingerling Potatoes ~ Arugula	

Mulvaney's B&L

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*consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness