



**Wednesday, September 21, 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 ~ Pear Membrillo	
Soil Born Farms Greens	\$9
Roasted Shallot Vinaigrette ~ Crostini	
Courtland Pear Salad ~ Creamy Gorgonzola Dressing	\$14
Little Gems Lettuce ~ Radicchio ~ Spiced Pecans	
Uncle Ray Yeung's Heirloom Tomatoes with Hand-Pulled Mozzarella	\$18
Basil ~ Seka Hills EVOO ~ Balsamico Aceto	

### **Small Plates**

Room "700' Charcuterie	\$18
Sourdough Pita ~ Mustard ~ Sauerkraut	
Crispy Veal Sweetbreads ~ Fried Shishito Pepper	\$19
Corn Salsa ~ Cotija ~ Herb Aioli	
Handmade Tagliatelle Carbonara ~ B&L Bacon Lardons	\$28
Brentwood Corn ~ Hatch Chiles ~ Vega farm eggs ~ Parmesan	
Summer Squash & Ricotta Ravioli ~ Pesto Sauce	\$28
Full Belly Cherry Tomatoes ~ Fromage Blanc	

### **Large Plates**

Seared Liberty Duck Breast	\$40
Saffron Rice ~ Full Belly Farms Chard ~ Plum Compote	
Grilled Swordfish ~ Romesco	\$40
Durst Farms Spaghetti Squash ~ Green and Yellow Wax Beans	
Seared Scallops ~ Black Truffles & Chanterelle Mushrooms	\$54
Jimmy Nardello Peppers ~ Creamy Braised & Crispy Leeks	
Double-Cut Bledsoe Pork Chop ~ Seckel Pear Chutney	\$42
Creamy Polenta ~ Broccoli Rabe ~ Whole Grain Mustard Sauce	
Grilled New York Steak ~ Blue Cheese Butter	\$58
Fig Demi Glace ~ Roasted 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