

Wednesday April 14, 2021

Starters

A little Fiery Ginger Farms Greens	\$9
Balsamic Vinaigrette ~ Crostini	
Warm Asparagus Salad ~ Frisée	\$17
French Breakfast Radish ~ Purple Daikon ~ Brown Butter Vinaigrette	
House Smoked Salmon & Irish Brown Bread	\$14
Traditional Accompaniments	
Assortment of Cheeses	\$19
Sesame Cracker ~ Rhubarb Jam ~ Candied Walnuts	
Charcuterie ~ Duck Prosciutto ~ Bresaola ~ Duck Rillettes	\$19
Pickled Purple Cauliflower ~ Sourdough Pita ~ Mustard	

Small Plates

Veal Sweetbread Pot Pie	\$18
Spring Vegetables ~ Madeira Cream ~ Paul's Puff Pastry	
Crispy Pig Ear ~ Thai Green Strawberries	\$17
Mint ~ Fresno Chillies ~ Coconut ~ Peanuts	
B&L Linguine ~ Lamb Merguez	\$25
Baby Artichoke ~ Yellowfoot Chanterelle ~ Pea Shoots	
House Made Ricotta Agnolotti ~ Morel Mushrooms	\$26
Fava's & Their Leaves ~ Stinging Nettle Cremosa	

Large Plates

Fog Line Farms Chicken Breast	\$38
Rainbow Chard ~ Early Bird Polenta ~ Spring Onion Jus	
Grilled Pacific Swordfish with Moroccan Flavor	\$38
Cauliflower Carrot "Risotto" ~ Mustard Greens ~ Chermoula	
Bledsoe Double-Cut Pork Chop ~ Meyer Lemon Salsa Verde	\$42
Tarbais Bean ~ King Richard Leeks ~ Broccolini	
Snake River Farms Wagyu Zabuton ~ Chimichurri	\$50
Sweet Onion Soubise ~ Radicchio ~ Amarosa Potatoes	

Mulvaney's B&L

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