

**Wednesday May 11th, 2022**

**Starters**

House Smoked Salmon & Irish Brown Bread	\$14
Traditional Accompaniments	
Potato- Cauliflower Soup	\$9
Truffle Oil ~ Chives	
Assortment of Cheeses	\$19
Sesame Seed Crackers ~ Toasted Walnuts ~ Strawberry-Rhubarb Compote	
A Little Fiery Ginger Farms Greens	\$9
Leslie Revsin's Balsamic Vinaigrette ~ Crostini	
Steve's Smoked Sturgeon Tonnato	\$14
Pickled Green Strawberries ~ Aldon's Pea Shoots ~ Cherries ~ Acme Toast	
Heirloom Beets 3 Ways With Hand Pulled Mozzarella	\$18
Radish ~ Beet Gastrique	

**Small Plates**

Room "700' Charcuterie	\$18
Pickled Beets ~ Mustard ~ Sauerkraut	
Smoked Veal Sweetbreads	\$18
Fried Green Tomatoes ~ Meyer Lemon Aioli ~ Frisée	
Carnitas Agnolotti with Nopales	\$28
Purslane ~ Thumbelina Carrots ~ English Peas ~ Gruyere	
Hand Cut Tagliatelle with Morel Mushrooms	\$25
Ramps ~ Favas ~ Pesto Fromage Blanc	

**Large Plates**

Liberty Duck and Strawberry Rhubarb Compote	\$38
Cauliflower & Carrot Risotto ~ Curly Kale	
Seared Day Boat Scallops and Blood Orange Butter Sauce	\$40
Cous Cous ~ Baby Artichokes ~ Nantes Carrots	
Double-Cut Bledsoe Pork Chop with a Cherry Balsamic Gastrique	\$42
Creamy Grass Valley Grits ~ Broccoli ~ Apricot Salsa	
Grilled Monterey King Salmon and B&L Sambal	\$38
Steve's Fried Rice ~ English Peas ~ Bok Choy	
Prime New York Steak Tuscan Salsa Verde	\$50
Roasted Yukon Gold Potatoes ~ Rainbow Chard	

Mulvaney's B&L

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