

**Wednesday June 22nd, 2022**

**Starters**

House Smoked Salmon & Irish Brown Bread	\$14
Traditional Accompaniments	
Robb's Minestrone Soup	\$9
Extra Virgin Olive Oil	
Assortment of Cheeses	\$19
Sesame Seed Crackers ~ Toasted Walnuts ~ Membrillo	
A Little Fiery Ginger Farms Greens	\$9
Leslie Revsin's Balsamic Vinaigrette ~ Crostini	
River Dog Red Leaf Lettuce ~ Caesar Dressing	\$14
White Anchovies ~ Spring Radish ~ Grana Padano ~ Croutons	
Twin Peaks Peaches With Hand-Pulled Mozzarella	\$18
Golden Balsamic Reduction ~ Mint ~ Pine Nuts	

**Small Plates**

Room "700' Charcuterie	\$18
Sourdough Pita ~ Mustard ~ Sauerkraut	
Chickpea Crusted Veal Sweetbreads	\$19
Mediterranean Cucumber Salad ~ Hummus ~ Feta	
Rabbit Confit Agnolotti ~ Grana Padano	\$28
Nantes Carrots ~ English Peas ~ Summer Squash	
Hand Cut Pappardelle ~ Porcini Mushrooms	\$25
Bloomsdale Spinach ~ Corn ~ Fromage Blanc	

**Large Plates**

Fog Line Farms Roasted Chicken	\$38
Curried Cauliflower ~ Cilantro Coulis	
Grilled Salmon ~ Gypsy Peperonata	\$40
Bosworth Rice ~ Early Girl Tomato Relish	
Double-Cut Bledsoe Pork Chop ~ Cherry Gastrique & Apricot Salsa	\$42
Dwellely Farms Summer Succotash ~ Heirloom Green Beans ~ Corn	
Seared Sea Scallops ~ Bacon Lardon	\$40
Grass Valley Grits ~ Sea Beans ~ Fresno Chili ~ Peach Chutney	
Prime New York Steak ~ Blue Cheese Butter	\$50
Purple Potato Mousseline ~ River Dog Farms Arugula ~ Fig Demi Glace	

Mulvaney's B&L

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