

Friday, January 20, 2023

Starters

House Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$14
Roasted Sunchoke Soup Crème Fraiche ~ Crispy Sunchoke	\$9
Assortment of Cheeses Sesame Seed Crackers ~ Toasted Pistachio ~ Nina's Membrillo	\$19
Living Butter Lettuce Watermelon Radish ~ Green Goddess Dressing	\$9

Small Plates

Room "700' Charcuterie Sourdough Pita ~ Mustard ~ Sauerkraut	\$18
Crispy Veal Sweetbreads ~ Candied Quince Sweet Potato & Bacon Hash ~ Cider Demi Glace	\$19
Baby Beets & Burrata Neighborhood Citrus	\$13
RiverDog Farms Grilled Broccoli ~ Crispy Chickpeas Vegan Caesar ~ Lemon	\$9
Saffron Risotto ~ Radicchio Roast Turnips ~ Mascarpone	\$28

Large Plates

Grilled Ahi Tuna ~ Romesco Sauce Potato Mousseline ~ Romanesco Broccoli & Cauliflower	\$42
Liberty Duck Breast ~ Mandarin Soy Glaze Sesame Rice ~ Baby Bok Choy	\$40
Red Wine Braised Shortrib Stroganoff King Trumpet ~ Red Onion ~ Dill	\$38
Seared Scallops ~ Lemon ~ Capers ~ Parsley Celiac Puree ~ Swiss Chard ~ Fried Leeks	\$40
Double-Cut Bledsoe Pork Chop ~ Apple & Carmalized Onion Chutney Creamy Polenta ~ Broccoli Rabe ~ Whole Grain Mustard Sauce	\$42
Grilled New York Steak ~ Tuscan Salsa Verde Roasted Yukon Gold Potatoes ~ Brandy Glazed Carrots	\$58

Mulvaney's B&L

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