



Saturday, September 16, 2023

Starters

House Smoked Salmon & Irish Brown Bread	\$14
Traditional Accompaniments	
Dwelley Farms Corn Chowder	\$12
Ground Fennel ~ B&L Bacon ~ Leeks	
California Cheese Plate	\$19
Sesame Seed Crackers ~ Walnuts ~ Local Fruits Jam ~ Bella Vida Cornichon	
Hand-Pulled Mozzarella & Ray Yeung Tomatoes	\$22
Tomatoes Confit ~ Basil ~ Saffron Peach Gastrique	
Antipasto Plate with Chef Joe's Focaccia	\$16
Coppa ~ Pickled Vegetables ~ Mostarda ~ Bella Vida Gherkin	
Fiery Ginger Farms Greens & Bartlett Pears	\$14
Point Reyes Blue Cheese Vinaigrette ~ Pear Butter ~ Pepitas	

Small Plates

B&L Pork & Melons	\$14
Terra Firma Farms Melons ~ Mission Figs ~ Seka Hills EVOO ~ Cured Pork	
Midtown Midsummer Sweetbreads	\$18
Potato Mousseline ~ Lemons and Capers ~ Butter ~ Crispy Shallots	
Cole's Toy Soldiers	\$16
B&L Bacon and Heirloom Tomato Shmear ~ Grilled Toast ~ Salsa Verde	
Dwelley Farms Corn Tortellini with Genovese Basil Pesto	\$28
Ray Yeung Cherry Tomatoes ~ Dwelley Farms Corn ~ Wild Mushrooms	
Mauricio's Pappardelle with Laughing Duck Farms Rabbit Chili Verde	\$30
Riverdog Farms Tomatillo ~ Baby Spinach ~ Blue House Farm Cioppolis	

Large Plates

Bledsoe Farms Double Cut Pork Chop with Black Eyed Peas	\$46
Delta Seckel Pear Chutney ~ Shisito Peppers ~ Toybox Tomatoes	
Charred Ahi Tuna with Fiery Ginger Farms Melon	\$48
Watermelon ~ Cary's Lilikoi Magic ~ Roast Pistachio ~ Wakame	
Harris Ranch New York Strip with Full Belly Farms Potatoes	\$65
Summer Beans ~ Figs and Bacon Stewed in Ponzu ~ Citrus Gremolata	
Wild Scallops a la Plancha with Kale Risotto	\$46
Ray Yeung Cherry Tomatoes ~ Parsley Pistou ~ Crispy Shallot	
Mary's Chicken with Black Pepper and Vanilla Spaetzle	\$44
Jimmy Nardello Peppers ~ Figs and Sherry Vinegar	

Cooked for you this evening by: Frio, Cary, Mauricio, Blanca, Gabby, David, Marcos, Juan, Ryan, Joe, and Ross

Mulvaney's B&L 1215 19th St. Sacramento, 95811 916.441.6022 mulvaney'sbl.com