

Tuesday, September 26, 2023

Starters

House Smoked Salmon & Irish Brown Bread	\$14
Traditional Accompaniments	
Bledsoe Farms Pork and Beans Soup	\$12
Toasted Pepitas ~ Scallions ~ Cornetto Peppers	
California Cheese Plate	\$19
Sesame Seed Crackers ~ Walnuts ~ Local Fruits Jam ~ Bella Vida Cornichon	
Hand-Pulled Mozzarella & Ray Yeung Tomatoes	\$22
Mission Figs ~ Basil ~ Roasted Stillwater Farms' Pear Puree	
Antipasto Plate with Chef Joe's Focaccia	\$16
Coppa ~ Salami ~ Pickled Vegetables ~ Mostarda ~ Bella Vida Gherkin	
Fiery Ginger Farms Greens & Bartlett Pears	\$14
Point Reyes Blue Cheese Vinaigrette ~ Pear Butter ~ Pepitas	

Small Plates

Fiery Ginger Farms Greens and B&L Nicoise	\$14
Point Reyes Bleu ~ Olives ~ Confit Baja Tuna ~ Beans ~ Soft Vega Farms Egg	
Midtown Midsummer Sweetbreads	\$18
Potato Mousseline ~ Lemons and Capers ~ Butter ~ Crispy Shallots	
Cole's Toy Soldiers and Pear Shmear	\$16
B&L Bacon and Roasted Stillwater Farms Pear ~ 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 Bledsoe Farms Pork Bolognese	\$30
Harris Ranch Beef ~ Grana Padano ~ Baby Squash ~ Spinach	

Large Plates

Bledsoe Farms Double Cut Pork Chop and Beans	\$46
Delta Seckel Pear Chutney ~ Padrón Peppers ~ Toybox Tomatoes	
Ora King Salmon with Summer's Final Squash	\$48
Ratatouille ~ Corneto Pepper Romesco ~ Scallions	
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 Herbs Risotto	\$46
Ray Yeung Cherry Tomatoes ~ Parsley Pistou ~ Crispy Shallot	
Mary's Chicken with Black Pepper and Vanilla Spaetzle	\$44
Twin Peaks Squash ~ Baby Spinach ~ Figs and Sherry Vinegar	

Cooked for you this evening by: Frio, Cary, David, Mauricio, Blanca, Gabby, Joe, Dom, Marcos, Juan, Aldair, and Ross Mulvaney's B&L 1215 19th St. Sacramento, 95811 916.441.6022 mulvaneysbl.com