



Saturday, November 18, 2023

Starters

House Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$14
Ham Cannellini Soup Cannellini Beans ~ Dino Kale ~ Ham	\$12
California Cheese Plate Sesame Seed Crackers ~ Pistachios ~ Local Fruits Jam	\$19
Little Gem Lettuces with Blue Cheese Bacon ~ Pickled Onions ~ Crispy Croutons	\$14
J. Marchini Farms Chicory & Shaved Pt. Reyes Toma Aged Malt Vinegar ~ Thin Red Onion ~ Crostini	\$11
Fall's First Beets with Persimmon & Hummus Frisee ~ Cumin ~ Coriander ~ Pepitas	\$14

Small Plates

Pork Lomo & Bella Vida Pimento Cheese Frio Focaccia ~ Housemade Pickles ~ Mustard	\$16
Sesame Sweet Breads in a Shiny Red Sauce Green Onion ~ Bosworth Rice	\$18
Brown Butter Squash Ravioli with Persimmons Shaved Brussel Sprouts ~ Toasted Hazelnut ~ Pecorino	\$28
Rye Orecchiette with Llano Seco Pork Sausage Broccoli Spigarello ~ Pecorino Romano ~ Hatch Chili	\$30
Pappardelle Bolognese with Farmer's Cheese River Dog Arugula Pesto ~ Ray Yeung Tomatoes	\$32

Large Plates

Seared Duck Breast with Potato Gratin Herb Laden Jus ~ Braised Greens ~ Cranberry Compote	\$45
Bledsoe Farms Double Cut Pork Chop, Banh Mi Style Spicy Carrot Salad ~ Udon Noodles ~ Joi Choi	\$46
Pacific Sword Fish & Honey Nut Hummus Pickled Biquinho Peppers ~ Wilted Mizuna ~ Bosworth Rice	\$45
Harris Ranch New York Strip with Canary Beans Brussel Sprouts ~ Red Wine Demi-Glace	\$65
Steelhead Salmon a la Plancha with Butternut Squash & Parsley Spaetzle Saffron Butter ~ Baby Spinach ~ Cauliflower	\$42

Cooked for you this evening by: Frio, Cary, Mauricio, Blanca, Gabby, Joe, Marcos, Juan, Victoria, Deshawn, John, and Aykut

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