



Wednesday, January 24, 2024

Starters

West Coast Oysters ~ Raw or Rockefeller	
Single \$4 ~ Half Dozen \$18 ~ Full Dozen \$36	
House Smoked Salmon & Irish Brown Bread	\$14
Traditional Accompaniments	
Cream of Cauliflower Bisque	\$12
River Dog Farm Cauliflower ~ Truffle Oil ~ Chives	
California Cheese Plate	\$19
Sesame Seed Crackers ~ Walnuts ~ Local Fruits Jam	
Bledsoe Pork Rillettes	\$16
Grilled Acme Bread ~ Honey & Red Onion Jam ~ Mustard	
Fiery Ginger Farms Mixed Greens with Blue Cheese	\$12
Bacon ~ Pickled Onions ~ Crispy Croutons	
Full Belly Farms Arugula & Chicory with Burrata	\$14
Cucumber ~ Radish ~ Chickpeas ~ Pita Chips ~ 43rd St. Oregano	
Winter Beets with Hummus	\$14
Radicchio Rosa & Spinach ~ Cumin ~ Hazelnuts	

Small Plates

Sweetbread with Potato Mousseline	\$18
Mushroom Demi-Glace ~ Crispy Leeks	
Potato & Spring Onion Ravioli with Brown Butter	\$28
Chanterelles Mushrooms ~ Kale	
B&L Ramen in Miso Broth with Homemade Alkaline Noodles	\$30
Pasture 42 Soft Boiled Egg ~ Turmeric Pickles ~ Soy Braised Spring Onion	
Bledsoe Smoked Ham with House Made Pappardelle	\$32
Confit Leeks ~ Mozzarella ~ Calabrian Chili	
Dungeness Crab Linguine	\$38
Bell Pepper Confetti ~ Meyer Lemon ~ Tomato Sofrito	

Large Plates

California Cod with Meyer Lemon Butter	\$38
Farro Salad ~ Charred Baby Turnips	
House Smoked B&L Bacon Stuffed Chicken with Tzatziki	\$39
Fully Belly Farms Arugula Salad ~ Purple Turnips ~ Purple Carrots	
Bledsoe Farms Double Cut Pork Chop with Polenta	\$46
Tuscan Salsa Verde ~ Full Belly Farms Broccolini	
Ahi Tuna with Vegetable Loaded Ponzu	\$48
Rice Noodles ~ Queen Turnip & Purple Carrot Salad	
Harris Ranch New York Strip with Marble Potatoes	\$65
Mushroom Demi-Glace ~ Chickpea & Lentil Ragu	

Cooked for you this evening by: Mauricio, Blanca, Gabby, Ana, Joe, Victoria, Ross, John, Aykut, Taryn and Jami

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