



**Tuesday, April 30, 2024**

**Starters**

House Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Heirloom Bean Soup Bledsoe Bacon ~ Crouton ~ Seka Hills EVOO	\$12
California Cheese Plate Sesame Seed Crackers ~ Pecans ~ Blood orange Gastrique	\$19
House Made Duck Prosciutto ~ Beef Bresaola ~ Bledsoe Pork Terrine Mustard Caviar ~ Pickled White Strawberry ~ Honey Red Onion Jam	\$19
Hand-Pulled Mozzarella Farmer's Market Strawberries ~ Wild River Kiwi ~ Seka Hills EVOO	\$21
A's-paragus, Grilled and Chilled over Red Eye Mayo Seka Hills EVOO ~ Bledsoe's Lomo ~ Frisee	\$14
Lola Rosa & Radicchio with Roasted Shallot Vinaigrette Citrus ~ Spiced Almonds ~ Chevre	\$14

**Small Plates**

Chicken-Fried Sweetbreads Buttermilk Biscuit ~ Bacon Fat Gravy ~ Sorrel	\$21
Mauricio's Hand Cut Linguine with Spring Pesto Lions Mane Mushrooms ~ Laughing Duck Farms Rabbit Confit ~ Pecorino	\$34
Spring Onion & Potato Tortellini Delta Asparagus ~ Fiddlehead Ferns ~ Artichokes ~ Arugula	\$28
House Made Pappardelle with Pistachio Dukkah Roasted Red Pepper ~ Confit Garlic ~ Meyer Lemon Ricotta ~ Fava Beans	\$32

**Large Plates**

Liberty Farms Spice Cured Duck Breast Asparagus Panna Cotta ~ Nantes Carrots ~ Chimichurri	\$45
California Sturgeon with Sifra Potato Gratin Ramps ~ Radish ~ Sierra Nevada Olive Tapenade	\$45
Bledsoe Farms Double Cut Pork Chop Creamy Polenta ~ Braising Greens ~ Tuscan Salsa Verde	\$46
Dayboat Scallops over Baby Spinach Full Belly Farms Snap Peas ~ Orange Gastrique ~ Nantes Carrots	\$49
Harris Ranch New York Strip Bintje Potato Confit ~ Broccoli ~ Bleu Cheese Compound Butter	\$65

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

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