



Wednesday, July 24, 2024

Starters

House Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Carrot Fennel Soup Crème Fraiche ~ Chives	\$12
Mt. Tam, Lamb Chopper & Midnight Moon Cheese Plate Sesame Seed Crackers ~ Walnuts ~ Honeycomb	\$19
Room 700 Prosciutto ~ Coppa ~ Bledsoe Pork Lomo Mustard Caviar ~ Pickled Yolo Farms Quicote ~ Honey Red Onion Jam	\$19
Ray Yeung's Heirloom Tomatoes & Hand-Pulled Mozzarella Balsamic Reduction ~ Maldon Sea Salt ~ Basil	\$21
Harvest Salad with Honey Roasted Peaches McNamara Walnuts ~ Pear Vinaigrette ~ Warm Goat Cheese	\$14

Small Plates

Crispy Sweetbreads over Tzatziki Brentwood Corn Cakes	\$21
Toads on Toast with Herbed Fromage Blanc Morel, Chanterelle & Lions Mane Mushrooms <i>Pair With: Cristom ~ "Eileen Vineyard" Eola-Amity Hills, Pinot Noir, 2021 - 3 oz \$20</i>	\$22
Summer Bounty Pappardelle with Cherry Tomato Confit Brentwood Corn ~ Shishito Peppers ~ Basil ~ Midnight Moon	\$28
Linguini Carbonara with Morels B&L Bacon Lardons ~ Parmesan ~ Chives	\$32

Large Plates

Liberty Duck Breast with Blackberry Gastrique Fregola "Risotto" ~ Nantes Carrots ~ Dino Kale	\$45
Dayboat Scallops over Creamed Brentwood Corn Tomato Jam ~ Bledsoe Bacon ~ Bloomsdale Spinach	\$49
Bledsoe Pork Chop with Chipotle Plum Glaze Charred Tomato Rice Pilaf ~ Baby Squash ~ Jimmy Nardellos	\$46
King Salmon with Basil Pesto Summer Ratatouille ~ Crispy Leeks	\$45
Harris Ranch Prime New York with Blue Cheese Butter Smashed New Potatoes ~ Dwelley Farms Pole Beans	\$65

Cooked for you this evening by: Mauricio, Blanca, Gabby, Ana, Joe, Jon, Jack, Chris, Jared, Ron, Mika, and Ava
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