



Tuesday, October 1, 2024

Starters

House Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Roasted Pepper & Potato Soup B&L Bacon ~ Chives	\$12
Wagon Wheel, Lamb Chopper & Midnight Moon Cheese Plate Sesame Seed Crackers ~ Toasted Walnuts ~ Honey Fig Jam ~ Grape	\$19
Bledsoe Pork Head Cheese ~ Lomo ~ Duck Prosciutto Mustard Caviar ~ Pickled Onions ~ Fresh Mission Figs	\$19
Ray Yeung's Heirloom Tomatoes & Hand-Pulled Mozzarella Balsamic Reduction ~ Maldon Sea Salt ~ Basil	\$21
Harvest Salad with Honey Roasted Pear McNamara Walnuts ~ Peach Vinaigrette ~ Warm Goat Cheese	\$14

Small Plates

Crispy Sweet Breads with Polenta Braised Greens ~ Chanterelle Mushrooms	\$24
Azevedo's Bow Ties with Miso Buerre Blanc Wild Matsutaki & Shitake Mushrooms ~ Scallions	\$27
House-made Pappardelle with Mozzarella Sauce Arrabiata ~ Calabrian Chili Oil ~ Root 64 Basil	\$28

Large Plates

Liberty Farms Duck Breast with Caramelized Figs Cali Gold Polenta ~ Root 64 Tokyo Turnips	\$45
Ferrari Fishery Cod over Honeynut Squash Risotto Lobster Mushrooms ~ Sunflower Sprouts	\$48
Bledsoe Pork Chop with Romesco Cherry Tomatos ~ Baby Squash ~ Jimmy Nardellos	\$46
Harris Ranch Prime New York with Blue Cheese Butter Roasted Fingerling Potatoes ~ Garlic Green Beans	\$65

Cooked for you this evening by: John, Jack, Jordan, Alejandro, and Katarina
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