



**Thursday, October 17, 2024**

**Starters**

House Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Red Gala Apple & Pumpkin Soup Creme Fraiche ~ Pepitas	\$12
Little Gems with Herb Dressing and Garlic Kissed Cherry Tomato Serpent Cucumber ~ Parmigiano Reggiano ~ Croutons	\$13
Wagon Wheel, Mt. Tam & Midnight Moon Cheese Plate Sesame Seed Crackers ~ Spiced Pecans ~ Honey Fig Jam	\$19
Room 700 Charcuterie with Coppa, & Pork & Duck Prosciutto Mustard Caviar ~ Pickled Onions ~ Persimmon ~ Pear	\$19
Ray Yeung's Heirloom Tomatoes & Hand-Pulled Mozzarella Balsamic Reduction ~ Maldon Sea Salt ~ Basil	\$21
Harvest Salad with Honey Roasted Pear Walnuts ~ Pear Vinaigrette ~ Warm Goat Cheese	\$14

**Small Plates**

Sweet Breads with Yellow Corn Polenta Mushroom and B&L Bacon Demi Glace	\$24
Delicata Squash with Mauricio's Pappardelle Brown Butter ~ Lobster Mushrooms ~ Jimmy Nardellos ~ Chives	\$26
Acevedo's Cappelletti with Burrata Sauce Arrabiata ~ Root 64 Basil ~ Roasted Vegetables	\$24

**Large Plates**

Mary's Roasted Chicken with Caramelized Figs Cali Gold Polenta ~ Delicata Squash	\$45
Macadamia Crusted Halibut with Preserved Lemon Pesto Potato Mousseline ~ Arugula ~ Watermelon Radish	\$48
Bledsoe Double-Cut Pork Chop with Tuscan Salsa Verde French Lentils ~ Cauliflower ~ Jimmy Nardello Peppers	\$46
Harris Ranch Prime New York with Red Wine Mushroom Demi Confit Fingerling Potatoes ~ Long Beans	\$65

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