



Tuesday, October 29, 2024

Starters

House Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Last of the Season Tomato Soup with B&L Bacon Baby Croutons ~ Basil Pesto	\$12
Lamb Chopper, Mt. Tam & Midnight Moon Cheese Plate Sesame Seed Crackers ~ McNamara Walnuts ~ Honey Fig Jam	\$19
Room 700 Charcuterie with Coppa, Pork & Duck Prosciutto Mustard Caviar ~ Pickled Quote ~ Persimmon ~ Pear	\$19
Ray Yeung's Heirloom Tomatoes & Hand-Pulled Mozzarella Balsamic Reduction ~ Maldon Sea Salt ~ Basil	\$21
Harvest Salad with Honey Roasted Pear Toasted Pisachios ~ Pear Vinaigrette ~ Warm Goat Cheese	\$14
Chopped Romaine Salad with Chili Vinaigrette Pomegrante ~ Roasted Walnuts ~ Point Reyes Blue Cheese ~ Chili Crunch	\$14

Small Plates

Sweet Breads with Potato Mousseline Mushrooms ~ Red Wine Reduction	\$24
Mauricio's Tagliatelle with Anheim Chili Pesto Fall Succotash~ Hatch Chiles ~ Fiscallini Aged Cheddar	\$24
Acevado's Farfalle ala Vodka Wild Mushrooms ~ Pecorino Romano	\$26

Large Plates

Liberty Farm Duck Breast with Carmelized Figs Roasted Honey Nut Squash ~ Walnuts ~ Haricot Verts	\$45
Parmesan Crusted Swordfish with Pomegranate Relish Shaved Brussels ~ Apple Wood Fregula	\$48
Bledsoe Double-Cut Pork Chop with Brandy Apples Cauliflower ~ Barley Pilaf	\$46
Harris Ranch Prime New York with Blue Cheese Butter Fingerling Potatoes ~ Garlic Brussel Sprouts <i>Recommended Pairing ~ Shafer "Hillside Select" Stags Leap District '17 ~ 3 oz \$60</i>	\$65

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

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