



Wednesday, October 9, 2024

Starters

House Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Roasted Pepper and Potato Soup Bacon ~ Creme Fraiche ~ Chives	\$12
Little Gems with Herb Dressing and Garlic Kissed Cherry Tomato Serpent Cucumber ~ Reggiano Parmagiano ~ Croutons	\$13
Wagon Wheel, Mt. Tam & Midnight Moon Cheese Plate Sesame Seed Crackers ~ Spiced Pecans ~ Honey Fig Jam	\$19
Bledose Pork Head Cheese ~ Lomo ~ Duck Proscuitto 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 Pecans ~ Pear Vinaigrette ~ Warm Goat Cheese	\$14

Small Plates

Crispy Sweet Breads with Matsutaki & Shitaki Mushrooms Wilted Arugula ~ Pickled Onions	\$24
Tomato and Brentwood Corn Fettucine Basil ~ Calabrian Chili ~ Parmagiano Reggiano	\$25
Smokey Pork Sugo over Pappardelle Tomatillo ~ Cotija Cheese ~ Chicharon	\$28

Large Plates

Liberty Farms Duck Breast with Caramelized Figs Cali Gold Polenta ~ Tokyo Turnips	\$45
Dayboat Scallops with Mushroom Medley Risotto Miso Beurre Blanc	\$48
Bledsoe Double-Cut Pork Chop with Romesco French Lentils ~ Baby Squash ~ Jimmy Nardello Peppers	\$46
Harris Ranch Prime New York with Tuscan Salsa Verde Sage Confit Fingerling Potatoes ~ Garlic Green Beans	\$65

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

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