



Wednesday, November 6, 2024

Starters

House-Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Ana's Pork Pozole Cabbage ~ Cilantro	\$12
Lamb Chopper, Mt. Tam & Midnight Moon Cheese Plate Sesame Seed Crackers ~ McNamara Walnuts ~ Pear Butter	\$19
Room 700 Charcuterie with Coppa, B&L Bacon, & 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 Pistachios ~ Pear Vinaigrette ~ Warm Goat Cheese Croquette	\$14
Crispy Hatch Chili Salad with Chili Vinaigrette Pomegranate ~ Roasted Walnuts ~ Point Reyes Bleu Cheese ~ Chili Crunch	\$14

Small Plates

Veal Sweetbreads with Creamy Polenta Mushroom & Red Wine Reduction	\$24
Pumpkin Tortellini with Brown Butter Fuyu Persimmon ~ Pomegranate	\$24
House-made Pappardelle Bolognese Wild Mushrooms ~ Pecorino	\$26

Large Plates

Liberty Farm Duck Breast with Caramelized Figs Grass Valley Grits ~ Broccoli Rabe	\$45
Day Boat Scallops with Pomegranate Relish Brown Butter Fregola ~ Chantarelles ~ Shaved Brussels	\$48
Bledsoe Double-Cut Pork Chop with Cranberry Compote Farro Pilaf ~ Green Beans	\$46
Harris Ranch Prime New York with Red Wine Demi Potato Gratin ~ Garlic Brussel Sprouts	\$65
<i>Pair With: Shafer "Hillside Select" Cabernet Sauvignon, Stags Leap District '17 ~ 3 oz \$60</i>	

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

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