



Thursday, December 12, 2024

Starters

House-Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
French Onion Soup Fiscalini Cheddar ~ Crostini	\$15
Lamb Chopper, Mt. Tam & Midnight Moon Cheese Plate Sesame Seed Crackers ~ McNamara Walnuts ~ Apple Butter	\$19
Room 700 Charcuterie with Country Ham, Prosciutto, & Duck Prosciutto Mustard Caviar ~ Pickled Quote ~ Fall Apple & Persimmon Compote	\$19
Hand-Pulled Mozzarella & Beet Salad Chicories ~ Crispy Squash ~ Balsamic Reduction	\$21
Harvest Salad with Roasted Persimmon Candied Walnuts ~ Mustard Vinaigrette ~ Warm Goat Cheese Croquette	\$14

Small Plates

Veal Sweetbreads with Port Demi Glace Parsnip ~ Black Trumpet Mushrooms	\$24
Mauricio's Pumpkin Tortellini with Brown Butter and Sage Fuyu Persimmon ~ Figs ~ Spiced Pepitas	\$28
House Made Pappardelle with Beef Bolognese Calabrian Chile ~ Midnight Moon ~ Fennel Pollen	\$34

Large Plates

Liberty Farm Duck Breast with Pomegranate Relish Cali Gold Polenta ~ Broccoli Rabe <i>Pair With: Pisoni Estate Pinot Noir, Santa Lucia Highlands 2022 ~ 3 oz \$35</i>	\$45
Anthony Ferrari's Ling Cod Almondine Pommes Purée ~ Haricot Vert ~ Meyer Lemon <i>Pair With: La Scolca Cortese, Gavi dei Gavi 2017 ~ 3 oz \$21</i>	\$48
Bledsoe Double-Cut Pork Chop with Persimmon Pork Jus Carnival Cauliflower ~ Parsnip Puree ~ Cranberry Mostarda <i>Pair With: DuMOL, Eddie's Patch Syrah, Russian River Valley 2018 ~ 3 oz \$30</i>	\$46
Harris Ranch Prime New York with Red Wine Jus Marble Potatoes Confit ~ Brussel Sprouts ~ Charred Shallot <i>Pair With: Shafer "Hillside Select" Cabernet Sauvignon, Stags Leap District 2017 ~ 3 oz \$60</i>	\$65

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

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