



Friday, January 10, 2025

Starters

House-Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Yukon Golden Potato Leek Soup B&L Bacon Bits ~ Crispy Leeks	\$15
Lamb Chopper, Mt. Tam & Midnight Moon Cheese Plate Sesame Seed Crackers ~ McNamara Walnuts ~ Apple Butter	\$19
Room 700 Charcuterie with Pork Rilette, Prosciutto, & Spicy Coppa Mustard Caviar ~ Pickled Quote ~ Fall Persimmon Compote	\$19
Hand-Pulled Mozzarella & Beet Salad Chicories ~ Crispy Squash ~ Balsamic Reduction	\$21
Harvest Salad with Blood Oranges Candied Walnuts ~ Radish ~ Mustard Vinaigrette ~ Warm Goat Cheese Croquette	\$14

Small Plates

Roasted Veal Sweetbreads Picatta Pommes Puree ~ Caper ~ Meyer Lemon	\$28
Winter Squash Tortellini with Wild Mushrooms San Joaquin Gold Cream ~ Fine Herbs	\$32
Tagliatelle Nero with Braised Octopus & Seared Scallops Manila Clams ~ Squid Ink	\$35
Patrick's House Made Alkali Ramen with Dashi of Parmesan B&L Lomo ~ Soft Egg ~ Bonito ~ Kombu	\$28

Large Plates

Liberty Farm Duck Breast with Meyer Lemon Gastrique Fregola ~ Brussels <i>Pair With: Pisoni Estate Pinot Noir, Santa Lucia Highlands 2022 ~ 3 oz \$35</i>	\$45
Anthony Ferrari's Ling Cod with Lobster Sauce Americaine Potatoes Two Ways ~ Fine Herbs <i>Pair With: DuMOL, Chardonnay "Chloe" Russian River Valley 2021 ~ 3 oz \$24</i>	\$48
Butter Basted Bledsoe Double-Cut Pork Chop Apple Hill Hutterite Beans ~ Dino Kale ~ Seka Hills EVOO <i>Pair With: Château La Nerthe, Châteauneuf-du-Pape, Southern Rhone Valley 2020 ~ 3 oz \$25</i>	\$46
Harris Ranch Prime New York with Bordelaise Chanterelles ~ Heirloom Carrots ~ Charred Shallots <i>Pair With: Shafer "Hillside Select" Cabernet Sauvignon, Stags Leap District 2017 ~ 3 oz \$60</i>	\$65

Cooked for you this evening by: John Trujillo, John Nunn, Sam, and Victor!

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