



Starter

House Smoked Salmon	
<i>Irish Brown Bread ~ Traditional Accompaniments</i> .....	\$10
A Marble of Cheese with Nantes Carrot Jam & Mustard Caviar .....	\$13
Roasted Chestnut & Cauliflower Soup	
<i>Grana Padano</i> .....	\$8
A Little Del Rio Green Salad with Balsamic Vinaigrette .....	\$8
Collins Endive & Watercress with Grapefruit	
<i>Roasted Pistachios ~ Megan's Ricotta ~ Truffle Banyuls Vinaigrette</i> .....	\$12
Tatsoi Spinach & Red Mustard Frisée	
<i>Bacon ~ Caramelized Red Onions ~ Chanterelles ~ Warm Bacon Cider Vinaigrette</i> .....	\$12
Little Gems with Sherry Vinaigrette	
<i>Duck Cracklings ~ Matsutaki Mushrooms</i> .....	\$12
Sonoma Duck Rillettes	
<i>Mustard Crackers ~ Giardinera</i> .....	\$12

Smaller Plates

Crispy Sweetbreads with Pepper Chermoula	
<i>Wilted Tatsoi ~ Crispy Polenta</i> .....	\$17
Pumpkin Foieffle with Maple Glaze	
<i>Cranberry Sauce</i> .....	\$19
Crispy Pork Cakes with Carolina B.B.Q. Sauce	
<i>Buttermilk Coleslaw ~ Pickled Red Onions</i> .....	\$15
Dave's Short Rib Ravioli & Potato Ravioli	
<i>Roasted Root Vegetables ~ Sweet Onion Demi ~ Grana Padano</i> .....	\$17
Shaved Black Truffles with Pasta Dave's Gnocchi	
<i>Brown Butter ~ Roasted Garlic ~ Grana Padano</i> .....	\$15

Large Plates

Double Cut Bledsoe Pork Chop with Apple Compote	
<i>Sonoma Duck Hash ~ Broccoli Rabe</i> .....	\$28
Roasted Cache Creek Airline Chicken Breast with Red Wine Jus	
<i>Whole Grain Mashers ~ Braising Greens</i> .....	\$27
28 Day Dry Aged Niman Rib Eye with Bacon Mushroom Onion Relish	
<i>Confit of Fingerlings ~ Capay Broccoli</i> .....	\$34
Griddled Mahi Mahi with Sesame Orange Butter Sauce	
<i>Massa's Organic Rice ~ Braising Greens</i> .....	\$27
Seared Diver Scallops with Chile Roasted Cauliflower	
<i>Vanilla Scented Sweet Potato Puree ~ Fava Greens</i> .....	\$27
Tolenas Quails Grilled Under a Brick	
<i>Wild Mushroom Farro Risotto ~ Bacon Brussel Sprouts</i> .....	\$32

Mulvaney's Building & Loan ~ Culinary Specialists

1215 19<sup>th</sup> Street Sacramento, Ca. 95811 ~ Phone 916-441-1771 ~ Fax: 916.441.1779

[info@culinaryspecialists.com](mailto:info@culinaryspecialists.com) ~ [www.culinaryspecialists.com](http://www.culinaryspecialists.com)