

Saturday, February 8, 2025

Starters	
House-Smoked Salmon & Irish Brown Bread	\$18
Traditional Accompaniments	
Coke Farms Broccoli & Fiscallini Cheddar Soup	\$15
Cheesy Bread Twist	
Lamb Chopper, Mt. Tam & Point Reyes Blue Cheese Plate	\$19
Sesame Seed Crackers ~ McNamara Candied Walnuts ~ Caramelized Onion Jam	***
Room 700 Charcuterie with Country Rabbit Rillette, Char Siu Pork, & Spicy Lomo	\$19
Mustard Caviar ~ Pickled Quiote ~ Smoked Honey	<b>001</b>
Ray Yeung Roasted Butternut Squash with Riverdog Arugula	\$21
Whipped Sierra Nevada Goat Cheese ~ Balsamic	* • •
All Things Strutz Farm Salad	\$12
Red Oak Lettuce ~ Young Daikon ~ Tangerine Vinaigrette ~ Croutons	
Small Plates	
Grilled Veal Sweetbreads Pastor	\$28
Refried Lima Beans ~ Butcherblood Sopas	Ψ20
House Made Pappardelle with B&L Bolognese	\$32
Riverdog Arugula ~ San Joaquin Gold ~ Seka Hills EVOO	Ψ54
Stir Fried Bledsoe Pork with Black Bean Sauce	\$35
Soil Born Broccoli ~ Sweet Pepper ~ King Trumpet Mushroom	φυυ
Corned Beef Tortellini with Cabbage Consomme	\$35
Sifra Potatoes	+
Scallop, Yellowtail Tuna, & Octopus Tiradito	\$36
Leche de Tigre ~ Avocado Mousse ~ Strutz Farm's Gold Nugget Mandarins	+
Large Plates	¢ 10
Fogline Farms Chicken Vin Jaune with Morels	\$48
Sweetbread Pudding ~ Fines Herbs	
Pair With: Albert Bichot, Chardonnay Pouilly-Fuissé 2022 ~ 3 oz \$16	¢ 40
California Rock Cod with Lobster Sauce Americaine	\$48
Pomme Puree ~ Cripy Matchstick Potaoes	
Pair With: Shared Notes, Sauvignon Blanc Blend, Russian River Valley ~ 3 oz \$29 Crilled Bledees Double Cut Bark Chen with Kummut Mesterde	ф1с
Grilled Bledsoe Double-Cut Pork Chop with Kumquat Mostarda Confited German Butterball Potatoes ~ Sunchoke Puree~ Lion's Mane Mushrooms	\$46
<i>Pair With: Château La Nerthe, Châteauneuf-du-Pape, Southern Rhone Valley 2020 ~ 3 oz \$25</i> Harris Ranch Prime Dry aged Rib Eye with Bordelaise	¢ ( E
Riverdog Black Radish ~ Carrot Puree ~ Smoked King Trumpet Mushrooms	\$65
Pair With: Shafer "Hillside Select" Cabernet Sauvignon, Stags Leap District 2017 ~ 3 oz.	\$60
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Cooked for you this evening by: John Trujillo, John Nunn, and Victor!

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