



Friday, March 21, 2025



### Starters

House-Smoked Salmon & Irish Brown Bread	\$18
Traditional Accompaniments	
Cream of Delta Asparagus Soup	\$15
Seka Hills EVOO ~ Croutons	
Lamb Chopper, Mt. Tam & Point Reyes Blue Cheese Plate	\$19
Sesame Seed Crackers ~ Candied Macnamara Walnuts ~ Caramelized Onion Jam	
Room 700 Charcuterie: Chicken Liver Mousse, Capicola, & Chile Pork Belly	\$19
Mustard Caviar ~ Pickled Quote ~ Smoked Honey	
Ray Yeung Roasted Butternut Squash with Riverdog Bloomsdale Spinach	\$21
Whipped Sierra Nevada Goat Cheese ~ Balsamic Vinaigrette	
Gulf of Mexico Crawfish Salad	\$22
Celery Root Remoulade ~ Sweet Peppers	
Soil Born Red Butter Lettuce with Point Reyes Blue Cheese	\$18
B&L Bacon ~ Pink Lady Apples ~ Riverdog Black Radish ~ Rye Croutons	

### Small Plates

Grilled Delta Asparagus with House Cured Ham	\$24
Vega Farm Egg ~ Asparagus Bottom Aioli	
Wolfe Ranch Quail	\$38
Green Garlic Sweetbread Pudding ~ Quail Jus	
Miso Yaki Pork Belly with Soy Caramel	\$28
Sunchokes ~ Capay Apple Butter	
Hand Cut Semolina Tagliatelle with CA GROWN Asparagus	\$32
Preserved Meyer Lemon ~ Bottarga	
B&L Potato & Corned Beef Tortellini	\$32
Braised Savoy Cabbage & Carrots ~ Brodo	

### Large Plates

California Rock Cod with Cauliflower Agrodolce	\$48
Almond ~ Sultana ~ Caper ~ Balsamic	
<i>Pair With: Shared Notes, Sauvignon Blanc Blend, Russian River Valley ~ 3 oz \$29</i>	
Grilled Bledsoe Double-Cut Pork Chop with Black Trumpet Mushroom Pork Jus	\$46
Butternut Squash 2 Ways ~ B&L Sauerkraut	
<i>Pair With: Ramey, Syrah, Sonoma Coast 2021 ~ 3 oz \$20</i>	
Harris Ranch Prime New York with Cowboy Butter	\$65
Klein Asparagus ~ Hedgehog Mushrooms ~ Charred Shallot	
<i>Pair With: Shafer "Hillside Select" Cabernet Sauvignon, Stags Leap District 2017 ~ 3 oz \$60</i>	

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

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