



Saturday, April 12, 2025



### Starters

House-Smoked Salmon & Irish Brown Bread	\$18
Traditional Accompaniments	
Klein Farm's Asparagus Soup	\$15
Lemon Crème Fraiche ~ Seka Hills Olive Oil	
Lamb Chopper, Mt. Tam & Point Reyes Blue Cheese Plate	\$19
Sesame Seed Crackers ~ Candied Pistachios ~ Caramelized Onion Jam	
Room 700 Charcuterie: Chicken Liver Mousse, Lomo, & Liberty Duck Ham	\$19
Mustard Caviar ~ Pickled Quiote ~ Smoked Honey	
Soil Born Butter Lettuce and Citrus Salad	\$16
B&L Vinaigrette ~ Candied Pistachios ~ Fiscallini Cheddar	
Babe Farms Little Gems Salad with Point Reyes Blue Cheese	\$18
B&L Bacon ~ Croutons	

### Small Plates

Grilled Delta Asparagus with Crispy B&L Pork Belly	\$24
Vega Farm Egg ~ Asparagus Bottom Aioli	
Pacific Tartare: Albacore Tuna ~ Diver Scallops ~ Octopus	\$36
Avocado ~ Fresno Chile ~ Pickled Agave ~ Ponzu	
Pan Fried Sweetbreads with Black Trumpet Jus	\$24
Sunchoke Puree ~ Crispy Spring Onions	
Hand Cut Semolina Tagliatelle with CA GROWN Asparagus	\$32
Preserved Meyer Lemon ~ Bottarga	
B&L Pappardelle with Bledsoe Pork Sugo	\$36
Calabrian Chiles ~ San Joaquin Gold Cheddar	
House Made Ricotta & Pistachio Ravioli	\$32
Riverdog Baby Arugula ~ Hedgehog Mushrooms ~ Pistachio Crème	

### Large Plates

Anthony Ferrari's Miso Black Cod	\$48
Pomme Puree ~ Broccolini	
<i>Pair With: Shared Notes, Sauvignon Blanc Blend, Russian River Valley ~ 3 oz \$29</i>	
Grilled Bledsoe Double-Cut Pork Chop with Pork Jus	\$46
Braised French Lentils ~ Roasted Cauliflower ~ Charred Riverdog Spring Onions	
<i>Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30</i>	
Harris Ranch Prime New York with Tuscan Salsa Verde	\$65
Klein Asparagus ~ Crush Marbles Potatoes ~ Sunchoke	
<i>Pair With: Shafer "Hillside Select" Cabernet Sauvignon, Stags Leap District 2017 ~ 3 oz \$60</i>	
Wolfe Ranch Quail with Sweetbread Pudding	\$62
Strutz Farm's Fava Beans ~ Quail Jus	
<i>Pair With: Sangiovese ~ Tenuta di Carleone "Il Guercio" Tuscany, Italy 2022~ 3 oz \$32</i>	

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

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