



Saturday, April 26, 2025



Starters

House-Smoked Salmon & Irish Brown Bread	\$18
Traditional Accompaniments	
Nantes Carrot & Ginger Soup	\$15
Carrot Top Pesto	
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 Quote ~ Smoked Honey	
Soil Born Butter Lettuce and Citrus Salad	\$16
B&L Vinaigrette ~ Candied Walnuts ~ Fiscallini Cheddar	
Soil Born Romaine with Point Reyes Blue Cheese Dressing	\$18
B&L Bacon ~ Honey Crisp Apples ~ Croutons	

Small Plates

Grilled Delta Asparagus with Crispy B&L Pork Belly	\$24
Vega Farm Egg ~ Asparagus Bottom Aioli	
Wolfe Ranch Quail with Sweetbread Pudding	\$36
Strutz Farm's Fava Beans ~ Huckleberry Quail Jus	
Hand Cut Semolina Tagliatelle with CA GROWN Asparagus	\$32
English Peas ~ Pistachio Cream	
House Cut Pappardelle with B&L Bolognese	\$36
Calabrian Chiles ~ San Joaquin Gold Cheddar	
Wild Ramp & Potato Tortellini	\$32
Wild Mushrooms ~ Fiddlehead Ferns ~ Grana Padano	

Large Plates

Caramelized Diver Scallops with Cauliflower Agro Dolce	\$52
Caper ~ Almonds ~ Balsamic	
<i>Pair With: Chablis 1er Cru ~ Dampf Frères "Les Fourneaux" Burgundy '21 ~ 3 oz \$22</i>	
Pacific Rock Cod with Sun-Dried Tomato Butter	\$48
Saffron Rice ~ Braised Spring Vegetables	
<i>Pair With: Shared Notes, Sauvignon Blanc Blend, Russian River Valley ~ 3 oz \$29</i>	
Grilled Bledsoe Double-Cut Pork Chop with Whole Grain Mustard Jus	\$46
Artichoke, Ramp, & Carrot Dutch Baby ~ Creamed Riverdog Kale	
<i>Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30</i>	
Red Wine Braised Harris Ranch Short Ribs	\$56
Celery Root Puree ~ Caramel Apples ~ Crispy Spring Leeks	
<i>Pair With: Syrah ~ Piedrasassi, Bien Nacido Vineyard, Santa Maria Valley 2021 ~ 3 oz \$18</i>	
Harris Ranch Prime New York with Tuscan Salsa Verde	\$75
Klein Asparagus ~ Carrot Puree ~ Sunchokes	
<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, Roman, Samuel and Tone!

Mulvaney's B&L 1215 19th St. Sacramento, 95811 916.441.6022 mulvaneysb.com