



Wednesday, May 21, 2025

Starters

House-Smoked Salmon & Irish Brown Bread	\$18
Traditional Accompaniments	
Nantes Carrot & Ginger Soup	\$15
Carrot Top Pesto	
Lamb Chopper, Wagon Wheel & Point Reyes Blue Cheese Plate	\$19
Sesame Seed Crackers ~ Candied Pistachios ~ Caramelized Onion Jam	
Room 700 Charcuterie: Duck Confit, Pork Ciccio, & Coppa	\$19
Mustard Caviar ~ Pickled Quince ~ Smoked Honey	
Soil Born Butter Lettuce and Citrus Salad	\$16
B&L Vinaigrette ~ Candied Pistachios ~ Focaccia Cheddar	
Hand Pulled Mozzarella with Twin Peaks Peaches	\$22
Riverdog Arugula ~ EVOO ~ Balsamic	

Small Plates

Albacore Tuna Crudo with Ponzu	\$34
Soil Born Radish ~ Chile Oil ~ Jalapeño	
Grilled Delta Asparagus with Crispy B&L Pork Belly	\$24
Vega Farm Egg ~ Asparagus Bottom Aioli	
Meinke Ranch Rabbit Mole with San Joaquin Cheddar Polenta	\$32
Charred Jalapeño	
Hand Cut Semolina Tagliatelle with CA GROWN Asparagus	\$32
English Peas ~ Fiddlehead Ferns ~ Pistachio Cream	
House Cut Pappardelle with Bledsoe Pork Sugo	\$36
Calabrian Chiles ~ Parmesan Cream	
Wild Ramp & Potato Ravioli	\$38
Morel Mushroom Cream ~ Fiddlehead Ferns ~ Lion's Mane Mushrooms	

Large Plates

Caramelized Diver Scallops with Cauliflower Agro Dolce	\$52
Caper ~ Almonds ~ Balsamic	
Pair With: Chablis 1er Cru ~ Dampf Frères "Les Fourneaux" Burgundy '21 ~ 3 oz \$22	
Anthony Ferrari's Black Cod with Panang Curry	\$48
Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil	
Pair With: Dry Riesling ~ Christophe Mitnacht "Grand Cru Rosacker" Alsace '22 ~ 3 oz \$18	
Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze	\$46
Braised Black Eye Peas ~ Route 64 Swiss Chard ~ Castelvetrano Olives ~ Red Peppers	
Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30	
Harris Ranch Prime New York Tuscan Salsa Verde	\$65
Smoked Tokyo Turnips ~ Spring Carrots 2 Ways	
Pair With: Shafer "Hillside Select" Cabernet Sauvignon, Stags Leap District 2017 ~ 3 oz \$60	

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

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