



Wednesday, May 7, 2025



Starters

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| House-Smoked Salmon & Irish Brown Bread Traditional Accompaniments | \$18 |
| Nantes Carrot & Ginger Soup Carrot Top Pesto | \$15 |
| Lamb Chopper, Mt. Tam & Point Reyes Blue Cheese Plate Sesame Seed Crackers ~ Candied Pistachios ~ Caramelized Onion Jam | \$19 |
| Room 700 Charcuterie: Rabbit Rillettes, Pork Ciccioles, & Gumbo File Ham Mustard Caviar ~ Pickled Quince ~ Smoked Honey | \$19 |
| Soil Born Butter Lettuce and Citrus Salad B&L Vinaigrette ~ Candied Pistachios ~ Focaccia Cheddar | \$16 |
| Riverdog Little Gems with Green Goddess Dressing B&L Bacon ~ Honey Crisp Apples ~ Croutons | \$18 |

Small Plates

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| Albacore Tuna Crudo with Nuoc Cham Black Spanish Radish ~ Crispy Shallots | \$38 |
| Grilled Delta Asparagus with Crispy B&L Pork Belly Vega Farm Egg ~ Asparagus Bottom Aioli | \$24 |
| Wolfe Ranch Quail with Point Reyes Polenta English Peas ~ Preserved Cranberries | \$36 |
| Hand Cut Semolina Tagliatelle with CA GROWN Asparagus Fiddlehead Ferns ~ Pistachio Cream | \$32 |
| House Cut Pappardelle with B&L Bolognese Calabrian Chiles ~ San Joaquin Gold Cheddar | \$36 |
| Wild Ramp & Potato Ravioli Morel Mushroom Cream ~ Fiddlehead Ferns ~ Maitake Mushrooms | \$32 |

Large Plates

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| Caramelized Diver Scallops with Cauliflower Agro Dolce Caper ~ Almonds ~ Balsamic <i>Pair With: Chablis 1er Cru ~ Dampfrères "Les Fourneaux" Burgundy '21 ~ 3 oz \$22</i> | \$52 |
| Pacific Rock Cod with Panang Curry Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil <i>Pair With: Dry Riesling ~ Christophe Mittnacht "Grand Cru Rosacker" Alsace '22 ~ 3 oz \$18</i> | \$48 |
| Grilled Bledsoe Double-Cut Pork Chop with Honey Mustard Glaze Braised Black Eye Peas ~ Collard Greens ~ Castelvetrano Olives ~ Red Peppers <i>Pair With: Albert Bichot 1er Cru ~ "Les Peuillets" Savigny-lès-Beaune, Burgundy '22 ~ 3 oz \$30</i> | \$46 |
| Red Wine Braised Harris Ranch Short Ribs Sunchoke Puree ~ Caramel Apples ~ Crispy Spring Onions <i>Pair With: Syrah ~ Piedrasassi, Bien Nacido Vineyard, Santa Maria Valley 2021 ~ 3 oz \$18</i> | \$56 |
| Harris Ranch Prime New York with Tuscan Salsa Verde Klein Asparagus ~ Spring Carrots 2 Ways <i>Pair With: Shafer "Hillside Select" Cabernet Sauvignon, Stags Leap District 2017 ~ 3 oz \$60</i> | \$65 |

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

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