



Friday, May 9, 2025



Starters

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 Ciccio, & Gumbo File Ham Mustard Caviar ~ Pickled Quince ~ Smoked Honey	\$19
Soil Born Butter Lettuce and Citrus Salad B&L Vinaigrette ~ Candied Walnuts ~ Focaccia Cheddar	\$16
Riverdog Little Gems with Green Goddess Dressing B&L Bacon ~ Honey Crisp Apples ~ Croutons	\$18

Small Plates

Albacore Tuna Tartare with Nuoc Cham Ramos Farms Apricots ~ Avocado Mousse	\$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 ~ Lion's Mane Mushrooms	\$32

Large Plates

Caramelized Diver Scallops with Cauliflower Agro Dolce Caper ~ Almonds ~ Balsamic <i>Pair With: Chablis 1er Cru ~ Dampffrères "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 ~ Route 64 Swiss Chard ~ Castelvetro 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 Leeks <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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