



Saturday, June 14, 2025



### Starters

House-Smoked Salmon & Irish Brown Bread	\$18
Traditional Accompaniments	
Roasted Artichoke Soup	\$15
Tapanade ~ Crispy Carrots	
Lamb Chopper, Mt. Tam & Point Reyes Blue Cheese Plate	\$19
Sesame Seed Crackers ~ Candied Walnuts ~ Huckleberry Jam	
Room 700 Charcuterie: Duck Confit, Bresaola, & Ciccioli	\$19
Mustard Caviar ~ Pickled Quote ~ Smoked Honey	
Riverdog Little Gems with Citrus	\$16
Soil Born Radish ~ B&L Vinaigrette ~ Candied Walnuts ~ Fiscalini Cheddar	
Riverdog Arugula with Twin Peaks Peaches	\$22
Feta ~ EVOO ~ Balsamic	

### Small Plates

Albacore Tuna Crudo with Ponzu	\$32
Soil Born Radish ~ Chile Oil ~ Fresno Chile	
Chilled Delta Asparagus with Sauce Gribiche	\$26
Crispy Veal Sweetbreads ~ Soil Born Radish	
Roasted Wolfe Ranch Quail	\$36
Chanterelle & Bacon Tartlet ~ Huckleberry Jus	
Hand Cut Semolina Tagliatelle with CA GROWN Asparagus	\$32
English Peas ~ Pistachio Cream	
House Cut Pappardelle with B&L Bolognese	\$32
Calabrian Chilies ~ Parmesan Cream	
B&L Potato & Leek Tortellini	\$32
B&L Bacon ~ Chanterelles ~ Bloomsdale Spinach ~ San Joaquin Gold	

### Large Plates

Caramelized Diver Scallops with Cauliflower Agro Dolce	\$52
Sultanas ~ Caper ~ Almonds ~ Balsamic	
<i>Pair With: Chablis 1er Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21 ~ 3 oz \$22</i>	
Pacific Rock Cod with Piperade	\$48
Fennel Two Ways ~ Toy Box Squash ~ Basil	
<i>Pair With: Dry Riesling ~ Christophe Mittnach "Grand Cru Rosacker" Alsace '22 ~ 3 oz \$18</i>	
Grilled Bledsoe Double-Cut Pork Chop with Stone Fruit Mostarda	\$46
Brentwood Corn Polenta ~ Riverdog Red Chard	
<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	\$58
Roasted Sunchoke ~ Garlic Puree ~ Pickled Apricots	
<i>Pair With: Syrah ~ Piedrasassi, Bien Nacido Vineyard, Santa Maria Valley 2021 ~ 3 oz \$18</i>	
Harris Ranch Prime Dry Aged Rib Eye with Tuscan Salsa Verde	\$75
Maitake ~ Carrots 2 Ways ~ Charred Shallots	
<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, Conner, Samuel and Tone!

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