



Saturday, June 21, 2025



Starters

House-Smoked Salmon & Irish Brown Bread	\$18
Traditional Accompaniments	
Brentwood Corn Soup	\$15
Cotija ~ Chile Oil ~ Basil	
Lamb Chopper, Mt. Tam & Point Reyes Blue Cheese Plate	\$19
Sesame Seed Crackers ~ Candied Pistachios ~ Caramelized Onion Jam	
Room 700 Charcuterie: Duck Confit, Bresaola, & Ciccioni	\$19
Mustard Caviar ~ Pickled Quiote ~ Smoked Honey	
Hand Pulled Mozzarella with Twin Peaks Peaches	\$24
Riverdog Arugula ~ EVOO ~ Balsamic	

Small Plates

Albacore Tuna Crudo with Ponzu	\$36
Soil Born Radish ~ Chile Oil ~ Fresno Chile	
Seasame Glazed Pork Belly	\$28
Apple Butter ~ Cilantro & Mint	
Chilled Delta Asparagus with Sauce Gribiche	\$26
Crispy Veal Sweetbreads ~ Soil Born Radish	
Roasted Wolfe Ranch Quail	\$36
Maitake Mushroom & 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	
Superior Farm's Lamb Tortellini	\$36
Wild Mushrooms ~ 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 ~ Dampfrères "Les Fourneaux" Burgundy '21 ~ 3 oz \$22</i>	
Pacific Rock Cod with Piperade	\$48
Fennel Puree ~ Brentwood Corn ~ Toy Box Squash ~ Basil	
<i>Pair With: Shared Notes, Sauvignon Blanc Blend, Russian River Valley ~ 3 oz \$29</i>	
Smoked Liberty Farms Duck Breast Salad	\$46
Route 64 Summer Crisp ~ Bing Cherries ~ Farmer's Cheese	
<i>Pair With: Rosé of Cabernet Franc ~ Ashes & Diamonds, Napa Valley 2024 ~ 3 oz \$22</i>	
Grilled Bledsoe Double-Cut Pork Chop with Apricot Marmalade	\$46
Brentwood Corn Polenta ~ Charred Summer Vegetables Salad	
<i>Pair With: Domaine Drouhin ~ "Laurène" Dundee Hills, Or. 2022 ~ 3 oz \$25</i>	
Harris Ranch Prime Dry Aged Rib Eye au Poivre	\$75
Chanterelle Mushrooms ~ Carrots 2 Ways ~ Tobacco Onions	
<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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