



Tuesday, June 3, 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 Walnuts ~ Caramelized Onion Jam            |      |
| Room 700 Charcuterie: Chicken Liver Mousse, Coppa, & Duck Bacon           | \$19 |
| Mustard Caviar ~ Pickled Quote ~ Smoked Honey                             |      |
| Soil Born Butter Lettuce and Citrus Salad                                 | \$16 |
| Soil Born Radish ~ B&L Vinaigrette ~ Candied Walnuts ~ Fiscallini Cheddar |      |
| Hand Pulled Mozzarella with Twin Peaks Peaches                            | \$22 |
| Riverdog Arugula ~ EVOO ~ Balsamic                                        |      |

### Small Plates

|                                                                            |      |
|----------------------------------------------------------------------------|------|
| Grilled Delta Asparagus with Crispy B&L Pork Belly                         | \$24 |
| Vega Farm Egg ~ Asparagus Bottom Aioli                                     |      |
| Roasted Wolfe Ranch Quail with San Joaquin Cheddar Polenta                 | \$34 |
| Braised Root 64 Kale ~ 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                                         |      |
| Smoked Ham & Cheddar Tortellini                                            | \$38 |
| Morel Mushroom Cream ~ Nantes Carrots ~ Riverdog Snow Peas ~ Spring Onions |      |

### Large Plates

|                                                                                                        |      |
|--------------------------------------------------------------------------------------------------------|------|
| Caramelized Diver Scallops with Cauliflower Agro Dolce                                                 | \$52 |
| Caper ~ Almonds ~ Balsamic                                                                             |      |
| <i>Pair With: Chablis 1er Cru ~ Dampfrères "Les Fourneaux" Burgundy '21 ~ 3 oz \$22</i>                |      |
| Anthony Ferrari's Black Cod with Panang Curry                                                          | \$48 |
| Bosworth Rice ~ Braised Spring Vegetables ~ Chile Oil                                                  |      |
| <i>Pair With: Dry Riesling ~ Christophe Mitnacht "Grand Cru Rosacker" Alsace '22 ~ 3 oz \$18</i>       |      |
| Grilled Bledsoe Double-Cut Pork Chop with Peach Mostarda                                               | \$46 |
| Fennel Cream ~ Black Lentils ~ Mixed Baby Squash                                                       |      |
| <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 |
| Morel Mushrooms ~ Sunchoke Puree ~ Honey Crisp Apples ~ Crispy Leeks                                   |      |
| <i>Pair With: Syrah ~ Piedrasassi, Bien Nacido Vineyard, Santa Maria Valley 2021 ~ 3 oz \$18</i>       |      |
| Harris Ranch Prime New York Tuscan Salsa Verde                                                         | \$65 |
| Klien Asparagus ~ Carrot Puree ~ Maitake Mushrooms                                                     |      |
| <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, Samuel and Tone!

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