



Tuesday, July 1, 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 Walnuts ~ Caramelized Onion Jam	
Room 700 Charcuterie: Duck Confit, Bresaola, & Ciccioli	\$19
Mustard Caviar ~ Pickled Quiote ~ Smoked Honey	
Pissaladière Provençal	\$16
Caramelized Onions ~ Mascarpone ~ Kalamata Olives ~ Anchovies	
Soil Born Farm's Ruby Sky Lettuces with Bing Cherries	\$22
Sierra Nevada Goat Cheese ~ Candied Walnuts ~ Sherry Vinaigrette	
Hand Pulled Mozzarella with Ray Yeung's Heirloom Tomatoes	\$26
Basil ~ EVOO ~ Balsamic	

Small Plates

Albacore Tuna Crudo with Ponzu	\$36
Soil Born Radish ~ Chile Oil ~ Fresno Chile	
Crispy Veal Sweetbreads au Poivre	\$26
Brentwood Corn Polenta ~ Ginger Tomato Relish	
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 Meinke Ranch Rabbit Sugo	\$36
Calabrian Chilies ~ Parmesan Cream ~ Maitake Mushrooms	
Brentwood Corn Ravioli	\$34
Morel 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>	
Anthony Ferrari's Black 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>	
Grilled Bledsoe Double-Cut Pork Chop with Apricot Marmalade	\$46
Sifra Potato Hash ~ Rainbow Chard & Bacon	
<i>Pair With: Pinot Noir ~ Summer Dreams ~ "Stargazing" Sonoma Coast 2022 ~ 3 oz \$30</i>	
Harris Ranch Prime New York with Tuscan Salsa Verde	\$65
Maitake Mushrooms ~ Carrots Two Ways	
<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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