



Wednesday, July 30, 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 ~ Peach Jam	
Room 700 Charcuterie: Rabbit Rillet, Bresaola, & Duck Bacon	\$19
Mustard Caviar ~ Pickled Quote ~ Smoked Honey	
Root 64 Mixed Lettuces with Twin Peaks Apricots	\$22
Maytag Blue Cheese ~ Candied Walnuts ~ Sherry Vinaigrette	
Hand Pulled Mozzarella with Ray Yeung's Heirloom Tomatoes	\$26
Basil ~ EVOO ~ Balsamic	

Small Plates

Albacore Crudo in Ponzu	\$34
Soil Born Radish ~ Serrano Chiles	
B&L Semolina Tagliatelle with Monterey Bay Red Abalone	\$40
Ray Yeung's Heirloom Tomatoes ~ Serrano Chiles	
House Made Pappardelle with B&L Bolognese	\$34
Maitake Mushrooms ~ Calabrian Chilies ~ Parmesan Cream ~ Crispy Leeks	
B&L Golden Potato Gnocchi in Maytag Cheddar Fondue	\$36
Chantrelles ~ Brentwood Corn ~ B&L Bacon Lardons	

Large Plates

Cedar Plank Ora King Salmon in Aleppo Honey Glaze	\$54
Japanese Potato Salad ~ Trout Roe ~ Connor's Pickles	
<i>Pair With: Rosé of Cabernet Franc ~ Ashes & Diamonds, Napa Valley 2024 3oz \$15</i>	
Mary's Roasted Chicken Breast with Salsa de Pollo	\$42
Brentwood Creamed Corn ~ Braised Root 64 Curly Kale	
<i>Pair With: Shared Notes, Sauvignon Blanc Blend, Russian River Valley ~ 3 oz \$29</i>	
Grilled Bledsoe Double-Cut Pork Chop with Apricot Mostarda	\$46
Hatch Chile Polenta ~ Romano Beans ~ Grilled Jimmy Nardellos	
<i>Pair With: Pinot Noir ~ Summer Dreams ~ "Stargazing" Sonoma Coast 2022~ 3 oz \$27</i>	
Harris Ranch Prime New York with Maytag Blue Cheese Butter	\$65
Blistered Shishito Peppers ~ Roasted Carrots ~ Sunchoke Puree	
<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, Connor, Samuel and Tone!

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