



**Tuesday, August 19, 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, Lomo, & Ciccioni	\$19
Mustard Caviar ~ Pickled Quote ~ Smoked Honey	
Soil Born Salanova Lettuces with Roasted Beets & Figs	\$21
Point Reyes 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	
Crispy Veal Sweetbreads over Creamed Corn	\$28
B&L Bacon Lardon ~ Lobster Mushrooms	
B&L Semolina Tagliatelle with Monterey Bay Squid	\$32
Heirloom Tomatoes ~ Serrano Chiles	
House Made Pappardelle with B&L Bolognese	\$34
Maitake Mushrooms ~ Calabrian Chilies ~ Parmesan Cream ~ Crispy Leeks	

**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 &amp; Diamonds, Napa Valley 2024 3oz \$17</i>	
Niman Ranch Braised Short Ribs	\$48
Potato 2 Ways ~ Chantrelles ~ Smoked Torpedo Onions	
<i>Pair With: Syrah ~ Piedrasassi, Bien Nacido Vineyard, Santa Maria Valley 2021~ 3 oz \$17</i>	
Grilled Bledsoe Double-Cut Pork Chop with Apricot Mostarda	\$52
Hatch Chile Polenta ~ Blue Lake Beans ~ Jimmy Nardellos	
<i>Pair With: Pinot Noir ~ Summer Dreams ~ "Stargazing" Sonoma Coast 2022~ 3 oz \$27</i>	
Aged Ribeye with Maytag Blue Cheese Butter	\$92
Blistered Shishitos ~ Carrots 2 Ways	
<i>Pair With: Shafer "Hillside Select" Cabernet Sauvignon, Stags Leap District 2017 ~ 3 oz \$60</i>	

*Cooked for you by: John Trujillo, John Nunn, Roman, Connor, Samuel and Tone!*

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