



Friday, September 12, 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, & Spanish Chorizo	\$19
Mustard Caviar ~ Pickled Quiote ~ Smoked Honey	
Soil Born Salanova Lettuces with Roasted Beets & Del Rio Figs	\$21
Point Reyes Blue Cheese ~ Candied Walnuts ~ Sherry Vinaigrette	
Hand Pulled Mozzarella with Ray Yeung's Heirloom Tomatoes	\$26
Basil ~ McNamara Olive Oil ~ Balsamic	

Small Plates

Full Belly Canary with B&L Prosciutto	\$28
Mint ~ 25 Year Aged Balsamic ~ Maldon	
Albacore Crudo in Ponzu	\$34
Soil Born Radish ~ Serrano Chiles	
Monterey Bay Abalone in Brown Butter	\$38
Parsnip Puree ~ Lemon ~ Parsley	
B&L Lamb Meatballs over Hand Cut Spaghetti	\$34
Mint Pesto ~ Red Bell Peppers ~ Farmer's Cheese	
B&L Semolina Tagliatelle with Monterey Bay Squid	\$32
Heirloom Tomatoes ~ Serrano Chiles	
B&L Bolognese over House Made Pappardelle	\$36
Maitake Mushrooms ~ Crispy Leeks ~ Calabrian Chili	

Large Plates

Anthony Ferrari's Skate Wing Piccata over Squid Ink Risotto	\$46
Parmesan Cream ~ Tomato Butter	
<i>Pair With: Sauvignon Blanc ~ Shared Notes "Les Leçons des Maîtres" RRV 2023 3oz \$25</i>	
Seared Alaskan Halibut over Creamed Corn	\$56
B&L Bacon Lardons ~ Wild Mushrooms ~ Beurre Blanc	
<i>Pair With: Chablis 1er Cru ~ Dampt Frères "Les Fourneaux" Burgundy 2021 3oz \$17</i>	
Meinke Ranch Rabbit Roulade Wrapped in B&L Bacon	\$48
Potatoes 2 Ways ~ Gravenstein Apples ~ Mustard Jus	
<i>Pair With: Syrah ~ Piedrasassi, Bien Nacido Vineyard, Santa Maria Valley 2021~ 3 oz \$17</i>	
Grilled Bledsoe Double-Cut Pork Chop with Plum Marmalade	\$52
Basmati Rice ~ Bacon ~ Riverdog Summer Squash	
<i>Pair With: Pinot Noir ~ Summer Dreams ~ "Stargazing" Sonoma Coast 2022~ 3 oz \$27</i>	
Niman Ranch Prime New York with Maytag Blue Cheese Butter	\$72
Chipotle Carrots ~ Blistered Shishito Peppers ~ Chanterelles	
<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!

Mulvaney's B&L 1215 19th St. Sacramento, 95811 916.441.6022 mulvaney'sbl.com