



Tuesday, September 30, 2025

Starters

House-Smoked Salmon & Irish Brown Bread	\$18
Traditional Accompaniments	
Ray Yeung's Heirloom Tomato Soup	\$15
Caramelized Onion & Fiscilini Cheddar Grissini	
Lamb Chopper, Mt. Tam & Point Reyes Blue Cheese Plate	\$19
Sesame Seed Crackers ~ Candied Walnuts ~ Caramelized Onion Jam	
Room 700 Charcuterie: Duck Confit Rillet, Country Ham, & Lomo	\$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

Albacore Crudo in Ponzu	\$34
Soil Born Radish ~ Fresno Chiles	
Hand Cut Spaghetti with B&L Lamb Meatballs	\$34
Mint Pesto ~ Red Bell Peppers ~ Farmer's Cheese	
B&L Linguine with Sweet Water Ranch Sausage	\$32
Jimmy Nardello Peppers ~ Smoked Tomato Butter	
B&L Bolognese over House Made Pappardelle	\$36
Maitake Mushrooms ~ Crispy Leeks ~ Calabrian Chili	

Large Plates

Seared Alaskan Halibut	\$54
Wild Mushroom Farro ~ Full Belly Leeks ~ Swiss Chard	
<i>Pair With: Sauvignon Blanc ~ Shared Notes "Les Leçons des Maîtres" RRV 2023 3oz \$25</i>	
Bacon Wrapped Meinke Ranch Rabbit Roulade	\$48
Pomme Puree ~ Chantrelle Mushrooms	
<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
Butcher's Blood Polenta ~ Riverdog Summer Squash	
<i>Pair With: Pinot Noir ~ Summer Dreams ~ "Stargazing" Sonoma Coast 2022~ 3 oz \$27</i>	
Niman Ranch Prime New York Steaks with Tuscan Salsa Verde	\$72
Carrots 2 Ways ~ Jimmy Nardello Peppers ~ Fingerling Potatoes	
<i>Pair With: Shafer "Hillside Select" Cabernet Sauvignon, Stags Leap District 2017 ~ 3 oz \$60</i>	

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

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