



Friday, October 17, 2025

Starters

House-Smoked Salmon & Irish Brown Bread	\$18
Traditional Accompaniments	
Heirloom Tomato Soup	\$15
Caramelized Onion & Fiscilini Cheddar Grissini	
Lamb Chopper, Mt. Tam & Point Reyes Blue Cheese Plate	\$19
Sesame Seed Crackers ~ Pickled Walnuts ~ Caramelized Onion Jam	
Room 700 Charcuterie: Ciccio, Bresola, & Lomo	\$19
Mustard Caviar ~ Pickled Quince ~ Smoked Honey	
Root 64 Lil' Gem Lettuces with Roasted Beets & Bartlett Pears	\$21
Point Reyes Blue Cheese ~ Candied Pistachio ~ Sherry Vinaigrette	
Agave Roasted Row 7 Koginut Squash	\$19
Riverdog Arugula ~ Whipped Farmers Cheese ~ Balsamic	
Hand Pulled Mozzarella with Ray Yeung's Heirloom Tomatoes	\$26
Basil ~ McNamara Olive Oil ~ Balsamic	

Small Plates

Albacore Tuna Crudo in Ponzu	\$34
Soil Born Radish ~ Serrano Chiles	
Roasted Veal Sweetbreads with a Wild Mushroom & Caramelized Onion Tart	\$32
Sage Demi Glace	
Brentwood Corn Tortellini with Rosa Blanca Eggplant	\$32
Cherry Tomatoes ~ Gypsy Peppers ~ Tapenade	
B&L Bolognese over House Made Pappardelle	\$36
Maitake Mushrooms ~ Calabrian Chili ~ Crispy Leeks ~ Grana Padano	

Large Plates

Seared Alaskan Halibut over Wild Mushroom Farro	\$54
Braised Soil Born Radish ~ Full Belly Bok Choy ~ Chicken Jus	
<i>Pair With: Sauvignon Blanc ~ Shared Notes "Les Leçons des Maîtres" RRV 2023 3oz \$25</i>	
Liberty Farm's Duck à l'Orange	\$64
Potatoes 2 Ways ~ Strutz Farm Mandarin	
<i>Pair With: Sangiovese ~ Tenuta di Carleone "Il Guercio" Tuscany, Italy 2022~ 3 oz \$25</i>	
Braised Niman Ranch Short Rib with Red Wine Jus	\$56
Crema Polenta ~ Caramel Apples ~ Smoked Riverdog Onions	
<i>Pair With: Syrah ~ Piedrasassi, Bien Nacido Vineyard, Santa Maria Valley 2021~ 3 oz \$17</i>	
Grilled Bledsoe Double-Cut Pork Chop with Pear Butter	\$52
Braised Lentils du Puy ~ Spätzle ~ Broccoli Rabe	
<i>Pair With: Pinot Noir ~ Summer Dreams ~ "Stargazing" Sonoma Coast 2022~ 3 oz \$27</i>	
Niman Ranch Prime Dry Aged Rib Eye Steaks with Tuscan Salsa Verde	\$92
Nantes Carrots ~ Dwelly Farm's Romano Beans	
<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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