



Wednesday, November 12, 2025

Happy Anniversary!!!

Starters

House-Smoked Salmon & Irish Brown Bread	\$18
Traditional Accompaniments	
Mario's Italian Wedding Soup	\$15
Fine Herbs	
Lamb Chopper, Mt. Tam & Point Reyes Blue Cheese Plate	\$19
Sesame Seed Crackers ~ Pickled Walnuts ~ Persimmon Jam	
Room 700 Charcuterie: Duck Confit Rillet, Bresaula, & Lomo	\$19
Mustard Caviar ~ Pickled Quince ~ Smoked Honey	
Soil Born Mixed Lettuces with Roasted Beets & Persimmon	\$21
Point Reyes Blue Cheese ~ Candied Walnuts ~ Sherry Vinaigrette	
Agave Roasted Koginut Squash	\$22
Root 64 Arugula ~ Whipped Farmer's Cheese ~ Balsamic	
River Dog Warm Spinach Salad with Leek Vinaigrette	\$22
B&L Bacon Lardons ~ McNamara Walnuts	

Small Plates

Albacore Tuna Crudo in Ponzu	\$34
Black Spanish Radish ~ Serrano Chiles	
Roasted Veal Sweetbreads on a Raft of Salsify	\$32
Parsnip Puree ~ Pistachio Pesto ~ Aleppo Chile Oil	
House Made Potato Gnocchi with Duck Confit	\$36
Root 64 Endive ~ Pomegranate	
Connor's Rye Orrichiette with B&L Italian Sausage & Cheddar	\$36
Winter greens ~ Tomato ~ Oregano	
B&L Bolognese over House Made Pappardelle	\$36
Maitake Mushrooms ~ Calabrian Chili ~ Crispy Leeks ~ Grana Padano	

Large Plates

Seared Alaskan Halibut with Cauliflower Agrodolce	\$56
Sultanas ~ Almonds ~ Balsamic	
<i>Pair With: Sauvignon Blanc ~ Shared Notes "Les Leçons des Maîtres" RRV 2023 3oz \$25</i>	
Grilled Bledsoe Double-Cut Pork Chop with Pear Marmalade	\$52
Polenta Souffle ~ Garlic Puree ~ Roasted Sunchokes	
<i>Pair With: Pinot Noir ~ Summer Dreams ~ "Stargazing" Sonoma Coast 2022~ 3 oz \$27</i>	
Niman Ranch Prime New York Steak with TSV	\$72
Roasted Baby Broccoli ~ Carrot Puree ~ Maitake Mushrooms	
<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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