



Thursday, November 6, 2025

Starters

House-Smoked Salmon & Irish Brown Bread	\$18
Traditional Accompaniments	
Kabocha Squash Soup	\$15
Crispy Squash ~ Crème Fraiche	
Lamb Chopper, Mt. Tam & Point Reyes Blue Cheese Plate	\$19
Sesame Seed Crackers ~ Pickled Walnuts ~ Persimmon Jam	
Room 700 Charcuterie: Duck Confit Rillet, Bresaula, & Ciccioni	\$19
Mustard Caviar ~ Pickled Quince ~ Smoked Honey	
Soil Born Mixed Lettuces with Roasted Beets & Persimmon	\$21
Point Reyes Blue Cheese ~ Candied Pistachio ~ Sherry Vinaigrette	
Alemaya Farms Spinach with a Warm Leek Vinaigrette	\$22
Tarragon ~ Walnuts ~ B&L Bacon	

Small Plates

Albacore Tuna Crudo in Ponzu	\$34
Black Spanish Radish ~ Serrano Chiles	
Roasted Veal Sweetbreads in Pistachio Pesto	\$32
Creamy Polenta ~ Braised Salsify ~ Aleppo Chile Oil	
Connor's Rye Orrichiette with B&L Italian Sausage & Cheddar	\$36
Winter greens ~ Tomato ~ Oregano	
Anthony Ferrari's Spiny Lobster over Potato Gnocchi	\$60
Chantrelle Mushrooms ~ Crispy Sunchokes	
B&L Bolognese over House Made Pappardelle	\$36
Maitake Mushrooms ~ Calabrian Chili ~ Crispy Leeks ~ Grana Padano	

Large Plates

Anthony Ferrari's Black Cod with Manila Clams	\$52
Veloute ~ Country Ham ~ Saffron Bosworth Rice	
<i>Pair With: Sauvignon Blanc ~ Shared Notes "Les Leçons des Maîtres" RRV 2023 3oz \$25</i>	
Liberty Farms Duck Breast with Pomegranate	\$64
Leek and Wild Mushroom Bread Pudding ~ Roasted Brussel Sprouts	
<i>Pair with : Nerello Mascalese, Etna Rosso~Terre Nere "San Lorenzo" Sicily '22 DOC~ 3 oz \$25</i>	
Niman Ranch Braised Beef Short Rib over Cheddar Polenta	\$56
Delicata Squash ~ Apples ~ Riverdog Onions	
<i>Pair With: Syrah ~ Piedrasassi, Bien Nacido Vineyard, Santa Maria Valley 2021~ 3 oz \$15</i>	
Grilled Bledsoe Double-Cut Pork Chop with Apple Gastrique	\$52
Warm Lentil & Pine Nut Salad ~ Bloomsdale Spinach ~ Bella Vida Farm's Chilies	
<i>Pair With: Pinot Noir ~ Summer Dreams ~ "Stargazing" Sonoma Coast 2022~ 3 oz \$27</i>	
Niman Ranch Prime New York Steak with TSV	\$72
Parsnip Puree ~ Carrot 2 Ways ~ Chanterelle 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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