



Saturday, December 13, 2025

*Happy Holidays!*

**Starters**

House-Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Honey Nut Squash Soup Crème Fraiche ~ Pepita Granola ~ Fried Sage	\$15
Midnight Moon, Mt. Tam & Point Reyes Blue Cheese Plate Sesame Seed Crackers ~ Pickled Walnuts ~ Caramelized Onion Jam	\$19
Room 700 Charcuterie: Rabbit Rilette, Turkish Basturma, & Smokey Polish Sausage Mustard Caviar ~ Pickled Quote ~ Agave Flowers	\$19
Soil Born Mixed Chicories & Crystalized Cranberries Sierra Nevada Feta ~ Candied Pecans ~ Roasted Beets	\$21
Agave Roasted Root 7 Koginut Squash Root 64 Arugula ~ Whipped Farmer's Cheese ~ Balsamic	\$22

**Small Plates**

Albacore Tuna Crudo in Ponzu Riverdog Radish ~ Fresno Chiles	\$34
Roasted Veal Sweetbreads with Bacon & Bordelaise Fiscalini Cheddar Polenta ~ Smokey Spring Onion ~ Endive	\$32
Monterey Abalone in the Shell Brown Butter ~ Meyer Lemon ~ Parsnip	\$38
Ham and Fiscalini Cheddar Tortellini in a Rich Broth Fondant Sifra Potatoes ~ Riverdog Baby Mustard Greens ~ Soil Born Leeks	\$36
B&L Bolognese over Hand Cut Pappardelle Maitake Mushrooms ~ Calabrian Chili ~ Crispy Leeks	\$36
Galushki- Ukranian Dumplings with Duck Floss Black Trumpet Mushrooms~ Brown Butter ~ Cabbage	\$28

**Large Plates**

Seared Alaskan Halibut with Cauliflower Agrodolce Sultanas ~ Almonds ~ Balsamic <i>Pair With: Sauvignon Blanc ~ Shared Notes "Les Leçons des Maîtres" RRV 2023 3oz \$27</i>	\$56
Braised Beef Short Ribs with Caramel Apples Pomme Puree ~ Winter Squash ~ Smoked Shallot <i>Pair With: Syrah ~ Xavier Gerard "Lacombe St. Pierre", Saint Joseph 2023~ 3 oz \$20</i>	\$58
Grilled Bledsoe Double-Cut Pork Chop with Pomegranate Mustarda Austrian Bread Pudding ~ Celeriac Puree ~ Riverdog Farms Bok Choy <i>Pair With: Pinot Noir ~ Haynes Vineyard ~ "Forgeron" Coombsville, Napa 2021~ 3 oz \$30</i>	\$52
Niman Ranch Prime New York Steak with TSV Carrot Puree ~ Root 64 Sunchoke ~ Maitake Mushrooms <i>Pair With: Shafer "Hillside Select" Cabernet Sauvignon, Stags Leap District 2017 ~ 3 oz \$60</i>	\$72

*Cooked for you by: John Trujillo, Connor, Ali Saifi, Samuel and Tone!*

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