



Wednesday, December 17, 2025

Starters

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

Small Plates

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| Anthony Ferrari's Rock Cod Crudo in Ponzu | \$34 |
| Riverdog Radish ~ Serrano Chiles | |
| Crispy Buffalo Veal Sweetbreads | \$32 |
| Carrot Puree ~ Pickled Celery ~ Blue Cheese | |
| Monterey Abalone in the Shell | \$38 |
| Brown Butter ~ Meyer Lemon ~ Parsnip | |
| Ham and Fiscalini Cheddar Tortellini in a Rich Broth | \$36 |
| Fondant Sifra Potatoes ~ Riverdog Baby Mustard Greens ~ Soil Born Leeks | |
| Patrick's Velvet Chicken over Hand Cut Tagliatelle Pasta | \$36 |
| Soil Born Mizuna ~ Chinese Black Bean ~ Ginger ~ Garlic | |
| Galushki- Ukrainian Dumplings with Duck Floss | \$28 |
| Black Trumpet Mushrooms ~ Brown Butter ~ Cabbage | |

Large Plates

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

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

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