



Saturday, December 6, 2025

Starters

House-Smoked Salmon & Irish Brown Bread	\$18
Traditional Accompaniments	
Rancho Gordo Bean & Pumpkin Soup	\$15
Pepitas ~ Crème Fraiche	
Midnight Moon, Mt. Tam & Point Reyes Blue Cheese Plate	\$19
Sesame Seed Crackers ~ Pickled Walnuts ~ Cranberry Jam	
Room 700 Charcuterie: Rabbit Rillet, Maple Mustard Bledsoe, & Cabanossi	\$19
Mustard Caviar ~ Pickled Quince ~ Agave Flowers	
Soil Born Mixed Lettuces with Roasted Beets & Soil Born Crystalized Cranberries	\$21
Sierra Nevada Feta ~ Candied Walnuts ~ Preserved Lemon Vinaigrette	
Agave Roasted Root & Koginut Squash	\$22
Root 64 Arugula ~ Whipped Farmer's Cheese ~ Balsamic	

Small Plates

Albacore Tuna Crudo in Ponzu	\$34
Riverdog Radish ~ Serrano Chiles	
Roasted Veal Sweetbreads with Bordelaise Sauce	\$32
Fiscalini Cheddar Polenta ~ Smokey Spring Onion ~ Glazed Endive	
Monterey Abalone in Brown Butter	\$38
Parsnip Puree ~ Meyer Lemon	
Bledsoe Ham Agnolotti in Caramelized Onion Jus	\$36
Braised Riverdog Cabbage ~ Roasted Carrots	
B&L Bolognese over Hand Cut Pappardelle	\$36
Maitake Mushrooms ~ Calabrian Chili ~ Crispy Leeks ~ Fiscalini Cheddar	
Galushki: Sour Cream Dumplings	\$28
Black Trumpet Mushrooms ~ Cabbage	

Large Plates

Anthony Ferrari's Black Cod 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 Pickled Persimmons	\$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 Apple Marmalade	\$52
Austrian Bread Pudding ~ Celeriac Puree ~ Roasted Root Vegetables	
<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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