

Saturday, January 10, 2026

Starters

House-Smoked Salmon & Irish Brown Bread	\$18
Traditional Accompaniments	
Roasted Cauliflower Soup	\$15
Almonds ~ Capers ~ Sultanas	
Midnight Moon, Mt. Tam & Point Reyes Blue Cheese Plate	\$19
Sesame Seed Crackers ~ Candied Walnuts ~ Cranberry Jam	
Room 700 Charcuterie: Rabbit Rillet, Bresaola, & Spanish Chorizo	\$19
Mustard Caviar ~ Pickled Quote	
Riverdog Farms Red Butter Lettuce Salad	\$21
Winter Citrus ~ Sierra Nevada Feta ~ Candied McNamara Walnuts	
Agave Roasted Root 7 Koginut Squash	\$22
Riverdog Arugula ~ Whipped Farmer's Cheese ~ Balsamic	
Liberty Farm's Duck Confit over Mixed Chicories	\$24
Winter Citrus ~ Mustard Vinaigrette	

Small Plates

Albacore Tuna Crudo in Ponzu	\$34
Riverdog Radish ~ Fresno Chiles	
Miso Yaki Pork Belly with Apple Butter	\$28
Soil Born Cabbage	
Pan Fried Sweet Breads with Bledsoe Bacon and Marsala	\$32
Maitake Mushroom ~ Mashed Potatoes	
B&L Heirloom Squash Ravioli in Sage Brown Butter	\$32
Brandy Figs ~ Baby Kale ~ Wild Mushrooms ~ Fiscalini Cheddar	
Our Take on Bourdain's Sunday Gravy over Pappardelle	\$36
Roasted Ox Tail ~ House Made Fennel Sausage ~ Parmigiano Reggiano	

Large Plates

Anthony Ferrari's Black Cod with Honeynut Squash Curry	\$56
Bosworth Rice ~ Winter Root Vegetables	
<i>Pair With: Dry Riesling ~ Trimbach "Vieilles Vignes" Alsace, France 2018 3oz \$24</i>	
Braised Beef Short Ribs with Caramel Apples	\$58
Pomme Puree ~ Winter Squash ~ Smoked Shallots	
<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
Wild Mushroom Bread Pudding ~ Riverdog Broccoli ~ Sunchoke Puree	
<i>Pair With: Pinot Noir ~ Haynes Vineyard ~ "Forgeron" Coombsville, Napa 2021~ 3 oz \$30</i>	
Niman Ranch Prime 28 Day Dry Aged Ribeye Steak with TSV	\$92
Carrot 2 Ways ~ Riverdog Mei Qing Choi	
<i>Pair With: Shafer "Hillside Select" Cabernet Sauvignon, Stags Leap District 2017 ~ 3 oz \$60</i>	

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

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