



Friday, January 16, 2026

Starters

House-Smoked Salmon & Irish Brown Bread	\$18
Traditional Accompaniments	
Winter Squash Soup	\$15
Crème Fraîche ~ Fried Sage ~ Granola	
Midnight Moon, Mt. Tam & Point Reyes Blue Cheese Plate	\$19
Sesame Seed Crackers ~ Candied Walnuts ~ Cranberry Jam	
Room 700 Charcuterie: Chicken Andouille, Bresaola, & Spanish Chorizo	\$19
Mustard Caviar ~ Pickled Quiote	
Soil Born Chicory 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	

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 Sweetbreads with Bledsoe Bacon and Ruby Port Reduction	\$32
Hedgehog Mushroom ~ Mashed Potatoes	
Braised Beef Tortellini with Wild Mushrooms	\$32
Riverdog Ruby Streaks ~ San Joaquin Gold Cheddar	
B&L Bolognese over Hand Cut Pappardelle	\$36
Maitake Mushrooms ~ Calabrian Chile ~ Crispy Leeks	

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</i>	\$24
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</i>	\$20
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</i>	\$30
Niman Ranch Prime New York Steak with TSV	\$72
Carrot 2 Ways ~ Riverdog Mei Qing Choi ~ Black Pepper Velouté	
<i>Pair With: Shafer "Hillside Select" Cabernet Sauvignon, Stags Leap District 2017 ~ 3 oz</i>	\$60

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

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