



Thursday, January 29, 2026

House-Smoked Salmon & Irish Brown Bread	\$18
Traditional Accompaniments	
Soil Born Broccoli & Fiscalini Cheddar Soup	\$15
Fine Herbs ~ Sourdough Croutons	
Midnight Moon, Mt. Tam & Point Reyes Blue Cheese Plate	\$19
Sesame Seed Crackers ~ Candied Walnuts ~ Cranberry Jam	
Room 700 Charcuterie: Rabbit Pate, Lap Chong, & Black Pepper Salami	\$19
Mustard Caviar ~ Pickled Quioite	
Soil Born Chicory Lettuce Salad with Winter Citrus	\$21
Sierra Nevada Feta ~ Candied McNamara Walnuts	
Agave Roasted Koginut Squash	\$22
Arugula ~ Whipped Farmer's Cheese ~ Balsamic	

Small Plates

Albacore Tuna Crudo in Ponzu	\$34
Riverdog Radish ~ Serrano Chiles	
Bledsoe Pork Tenderloin alla Vitello Tonnato	\$26
Crispy Capers ~ Greens ~ Meyer Lemon	
Miso Yaki Pork Belly with Apple Butter	\$28
Soil Born Cabbage	
Pan Fried Sweetbreads with Bledsoe Bacon and Ruby Port Reduction	\$32
Mashed Potatoes ~ Parsley	
Laughing Duck Farm's Rabbit & Hen of the Woods Mushrooms	\$36
Cappellini ~ White Truffle Butter ~ Grana Padano	
Potato Leek Ravioli with Yellowfoot Mushrooms	\$32
Almaya Red Russian Kale ~ San Joaquin Gold Cheddar	
Hand Cut Pappardelle with B&L's Sunday Gravy	\$36
Castelvetro Olives ~ Braised Greens ~ Fiscalini Cheddar	

Large Plates

Anthony Ferrari's Black Cod with Honeynut Squash Curry	\$56
Jasmine Rice ~ Parsnips ~ Carrots ~ Cauliflower	
<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 Golden Nugget Mandarins	\$52
Fiscalini Cheddar Polenta ~ Soil Born Romanesco	
<i>Pair With: Pinot Noir ~ Haynes Vineyard ~ "Forgeron" Coombsville, Napa 2021~ 3 oz \$30</i>	
Niman Ranch Prime New York Steak with TSV	\$72
Black Trumpet & Maitake Mushroom Bread Pudding ~ Carrot 2 Ways ~ Black Pepper Velouté	
<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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