



Wednesday, February 18, 2026

Starters

House-Smoked Salmon & Irish Brown Bread	\$18
Traditional Accompaniments	
Terra Firma Broccoli & Cheddar Soup	\$15
Brioche Croutons	
Midnight Moon, Mt. Tam & Point Reyes Blue Cheese Plate	\$19
Sesame Seed Crackers ~ Candied Walnuts ~ Cranberry Jam	
Room 700 Charcuterie: Chicken Andouille, Duck Bacon, & Pepperoni	\$19
Mustard Caviar ~ Pickled Quiote	
Agave Roasted Koginut Squash	\$22
Arugula ~ Whipped Farmer's Cheese ~ Balsamic	
Soil Born Butter Lettuce Salad with Winter Citrus	\$21
Sierra Nevada Feta ~ Candied McNamara Walnuts	
Salanova Mixed Lettuce Salad	\$16
Croutons ~ Balsamic ~ McNamara EVOO	

Small Plates

Albacore Tuna Crudo in Ponzu	\$34
Riverdog Radish ~ Serrano Chiles	
Crispy Veal Sweetbreads with Port Wine Reduction	\$28
Mashed Potatoes ~ B&L Bacon ~ Hedgehog Mushrooms	
Miso Yaki Pork Belly with Apple Butter	\$28
Soil Born Cabbage	
Blue Gulf Prawn Gumbo over Bosworth Rice	\$31
Holy Trinity ~ Okra	
B&L Linguine & Manila Clams	\$36
Chorizo ~ White Wine ~ Mirepoix ~ Garlic Toast	
Hand Cut Pappardelle with B&L Bolognese	\$36
Calabrian Chiles ~ Crispy Leeks ~ Maitake Mushrooms ~ Fiscalini Cheddar	

Large Plates

Anthony Ferrari's Miso Black Cod	\$56
Pomme Puree ~ Broccolini ~ Namasu	
Pair With: Chablis 1er Cru ~ Dampt Frères "Les Fourneaux" Burgundy '21 3oz	\$17
Seared Liberty Farm's Duck Breast	\$64
Point Reyes Blue Cheese Polenta ~ Roasted Brussel Sprouts	
Pair With: Zinfandel ~ Brown Estate, Napa Valley 2023~ 3 oz	\$22
Braised Beef Short Ribs with Caramel Apples	\$58
Pomme Puree ~ Winter Squash ~ Smoked Shallots	
Pair With: Syrah ~ Xavier Gerard "Lacombe St. Pierre", Saint Joseph 2023~ 3 oz	\$20
Grilled Lan Roc Double-Cut Pork Chop with Mandarin Marmalade	\$52
Wild Mushroom Bread Pudding ~ Sunchoke 2 Ways	
Pair With: Pinot Noir ~ Haynes Vineyard ~ "Forgeron" Coombsville, Napa 2021~ 3 oz	\$30
Roasted Prime Filet Mignon with TSV	\$52
Carrots 2 Ways ~ Black Pepper Velouté	
Pair With: Shafer "Hillside Select" Cabernet Sauvignon, Stags Leap District 2017~ 3 oz	\$60

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

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