



Tuesday, June 2, 2026

Starters

House-Smoked Salmon & Irish Brown Bread Traditional Accompaniments	\$18
Sweet Pepper & Tomato Bisque Croutons ~ Chives	\$15
Midnight Moon, Mt. Tam & Point Reyes Blue Cheese Plate Sesame Seed Crackers ~ Candied Nuts ~ Raspberry Jam	\$19
Room 700 Charcuterie: Bresaola, Coppa, & Summer Sausage Mustard Caviar ~ Pickled Quoiote	\$19
Hand Pulled Mozzarella with Twin Peaks Stone fruit Seka Hills EVOO ~ Balsamic Reduction ~ Basil	\$28
Caesar Salad with Babe Farms Little Gems Anchovies ~ Sieved Eggs ~ Sourdough Croutons ~ Fiscalini Cheddar	\$18
Riverdog Bloomsdale Spinach & Arugula Salad Balsamic Vinaigrette ~ Fiscalini Cheddar ~ Crouton	\$12

Small Plates

Albacore Tuna Crudo with Pineapple Ponzu Soil Born Farm Cabbage ~ Fresno Chilies ~ Crispy Shallots	\$34
Roasted Veal Sweetbreads in Caribbean Red Curry Bosworth Rice ~ Coconut Milk ~ Mint	\$28
Miso Yaki Pork Belly with Apple Butter Soil Born Cabbage	\$28
Hand Cut Pappardelle with B&L Bolognese Maitake Mushrooms ~ Calabrian Chiles ~ Crispy Leeks	\$34
Rosemary Tagliatelle with Roasted Chicken Porcini Cream ~ Broccoli Florets ~ Button Mushrooms ~ Crispy Shallots	\$34

Large Plates

Ferrari Fisheries Black Cod with Romesco Butter Bosworth Rice ~ English Peas ~ Fennel Confit	\$52
<i>Pair With: Chenin Blanc ~ Dalkeith, "Kalmoesfontein" Swartland, S. Africa 2023 3oz \$17</i>	
Roasted Airline Fog Line Chicken Au Poivre Potato Puree ~ Roasted Heirloom Carrots ~ Artichoke Hearts	\$48
<i>Pair With: Chablis ~ Albert Bichot, Domaine Long-Depaquit, Burgundy 2023 3oz \$17</i>	
Klingman Ranch Double-Cut Pork Chop with Cherry Mostarda Creamy Cheddar Polenta ~ Braised Kale	\$67
<i>Pair With: Pinot Noir ~ Haynes Vineyard ~ "Forgeron" Coombsville, Napa 2021~ 3 oz \$35</i>	
1855 Ranch Grilled New York Steak with Tuscan Salsa Verde Carrot Puree ~ Soil Born Broccolini ~ Maitake Mushrooms	\$72
<i>Pair With: Shafer "Hillside Select" Cabernet Sauvignon, Stags Leap District 2017 ~ 3 oz \$60</i>	

Cooked for you by: John Trujillo, Johnny, Ali, Jacoby, Samuel, Ruben and Tone!

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