



Friday, June 5, 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, & Kulen Sausage Mustard Caviar ~ Pickled Quiote	\$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
Soil Born Red Leaf Lettuce 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 Panang Curry Bosworth Rice ~ Coconut Milk ~ Mint	\$28
Miso Yaki Pork Belly with Apple Butter Soil Born Cabbage	\$28
B&L Spaghetti in Mint Pesto with River's Edge Lamb Meatballs Roasted Sweet Peppers ~ English Peas	\$36
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 ~ Full Belly Pole Beans ~ Fennel Confit <i>Pair With: Chenin Blanc ~ Dalkeith, "Kalmoesfontein" Swartland, S. Africa 2023 3oz \$17</i>	\$52
Roasted Airline Fog Line Chicken Au Poivre Potato Puree ~ Roasted Heirloom Carrots ~ Artichoke Hearts <i>Pair With: Chablis ~ Albert Bichot, Domaine Long-Depaquit, Burgundy 2023 3oz \$17</i>	\$48
Klingman Ranch Double-Cut Pork Chop with Cherry Mostarda Creamy Cheddar Polenta ~ Braised Kale <i>Pair With: Pinot Noir ~ Haynes Vineyard ~ "Forgeron" Coombsville, Napa 2021~ 3 oz \$35</i>	\$67
1855 Ranch Grilled New York Steak with Tuscan Salsa Verde Carrot Puree ~ Soil Born Broccolini ~ Maitake Mushrooms <i>Pair With: Shafer "Hillside Select" Cabernet Sauvignon, Stags Leap District 2017 ~ 3 oz \$60</i>	\$72

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

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