



January 5, 2017

Chef's Tasting Menu

\$72

Classic wine pairings \$48

Premium wine pairings \$25 supplement

Our tasting menus are a daily collaboration between our farms, our chefs, and our sommeliers.

Please allow us to surprise you with your courses.



Hors d'Oeuvres

Winter Squash Soup
Maple cream, pepitas, almonds
(6)

Duck Foie Gras
Pineapple compote, brown butter
graham cracker, stewed cherries
(18)

Lamb Kafti
eggplant, pickled onions, cilantro,
chimichurri
(15)

Entrées

Root Vegetable Yellow Curry (27)
Basmati rice cake, pickled orange, aji amarillo popcorn

Tunis Lamb Trio (38)
Beluga lentils, turnips, mushrooms, chimichurri

Columbia Valley Sturgeon (38)
Cauliflower couscous, beet puree, pine nuts, carrots

Pair O' Duck (35)
Glazed celery root, creamy barley, espresso gastrique, cocoa nib jus
with diced goose breast

Duo of Colorado Beef (37)
Root vegetable blanquette, beets, porcini powder

Appetizers

Heirloom Beet Salad
Herbed goat cheese, candied
pecans, fennel, sherry
vinaigrette
(13)

Garbanzo Bean Panisse
Spaghetti squash, farm veggie
stew, pistachio
(13)

Roasted Fuji Apple
Quinoa, farm greens, asiago,
mustard vinaigrette
(13)

Chef de Cuisine: Heraclio Garza Silva

Pastry Chef / Sous Chef: Thomas Vigil

Please alert your server to any dietary restrictions
*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food borne illness



1964 13th Street, Boulder, CO 303.444.5500

www.blackcatboulder.com