



June 11<sup>th</sup> 2017

# Chef's Tasting Menu

\$72

Classic wine pairings \$48  
Premium wine pairings additional \$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'œuvres

### Foie Gras\*

Carrot cake, lovage  
compressed cherries,  
almonds, gastrique  
(18)

### Brandade

Sesame couscous, kimchi,  
wasabi aioli, chili oil  
(14)

### Goat Cheese Gnudi

Brown butter whey, ricotta,  
snap peas, prosciutto,  
Ossau-Iraty  
(16)

## Entrées

### Root Vegetable Green Curry (27)

Panisse, pepitas, orange salad, ginger gastrique

### Tunis Lamb (42)

Quinoa salad, carrots, cured cucumber,  
goat cheese mousse

### Grouper (38)

Spring onion risotto, mushrooms, asparagus, carrot puree

### Braised Rabbit Over Thyme (38)

Fingerling potatoes, cactus salad, spinach, ancho puree

### Duo of Colorado Beef\* (36)

*Cushman Cattle Company, Longmont*  
Farro salad, spring onion, avocado mousse,  
porcini powder

## Appetizers

### Radish Salad

Orange supremes, candied  
walnuts, goat cheese,  
apple cider vinaigrette  
(13)

### Vichyssoise

Herbed crème fraîche,  
roasted scallops  
(6)

### Strawberry Sorrel Salad

Almonds, Ossau-Iraty  
cheese, sherry 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



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