



March 8th, 2018

# *Chef's Tasting Menu*

\$78

Classic wine pairings \$53  
Premium wine pairings \$81

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*

Cured Trout\*  
Beet mostarda,  
pistachio relish, garlic oil  
(16)

Foie Gras\*  
Plum jam,  
poached cherry,  
honey roasted pecan  
(22)

Pork Belly  
Carrot-harissa purée,  
pickled chard stems  
(16)

## *Entrées*

Mushroom Agnolotti (32)  
Alpenbert, almond, beet, balsamic vinaigrette,  
brown butter, turnip purée

Tunis Lamb\* (40)  
Cauliflower couscous, mushroom, parsnip,  
seared greens, pistachio tarator

Colorado Striped Bass (38)  
Sofrito, garbanzo beans, fennel, salsa verde

Mulefoot Pork\* (38)  
Fingerling potato, Brussels sprouts, pepper stew,  
mole

Duo of Colorado Beef\* (38)  
Creamy farro, beet, seared greens

## *Appetizers*

Heirloom Beet Salad  
Orange, goat cheese,  
pistachio,  
balsamic vinaigrette  
(14)

Root Vegetable Soup  
Crispy parsnips  
(11)

Apple Salad  
Valdeon, almond,  
sherry vinaigrette  
(14)

Chef de Cuisine: Heraclio Garza Silva

Sous Chef: Nicole Dembeck

*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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