

September 2017

Chef's Tasting Menu

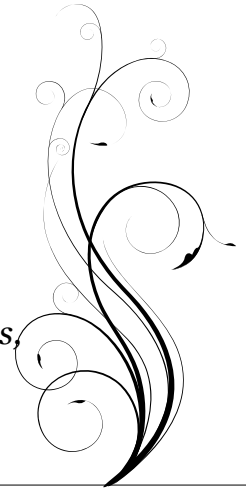
\$78

Classic wine pairings \$53

Premium wine pairings additional \$28 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*
Phyllo crisp,
peach, pistachio,
apple cider gastrique
(22)

Cured Salmon*
Sesame aioli, rice tuille,
kimchi, chili oil
(15)

Mulefoot Pork Belly
Celery root purée,
apple & pickled onion slaw
(16)

Entrées

Curry Broccoli & Summer Squash (32)
Lentils, marinated tomato, pistachio tarator

Duck Two Ways (37)
Fava bean hummus, sautéed celery, kimchi,
mushroom purée

Colorado Striped Bass (38)
Risotto, beet, mushroom, fennel romesco

Mulefoot Pork* (38)
Confit baby potato, broccoli, haricots verts, mole

Duo of Colorado Beef* (38)
Creamy corn, carrot, pepper stew,
basil purée

Appetizers

Heirloom Tomato
Salad
Brie, basil, crouton,
balsamic vinaigrette
(14)

Chilled Creamy
Tomato Soup
Crème fraîche, basil
(11)

Fuji Apple Salad
Valdeon blue cheese,
almond, 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



1964 13th Street, Boulder, CO 303.444.5500
www.blackcatboulder.com