



January 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

Foie Gras*
Brandied plum,
poached fig, pecan
(22)

Seared Scallop*
Prosciutto, ginger aioli,
fried caper
(16)

Orecchiette
Braised beef,
mushroom cream, spinach,
Grana Padano
(16)

Entrées

Butternut Squash & Portabella Mushroom (32)
Lentils, carrot, pistachio tarator

Tunis Lamb* (40)
Spätzel, kimchi, parsnip, turnip

Colorado Striped Bass (38)
Winter squash hash, fennel, mushroom,
beurre blanc

Mulefoot Pork* (36)
Fingerling potato, Brussels sprouts,
rainbow chard stems, mole

Duo of Colorado Beef* (40)
Creamy farro, beet, seared greens

Appetizers

Heirloom Beet Salad
Gouda, walnut,
balsamic vinaigrette
(14)

Butternut Squash Soup
Ginger syrup, pepita
(11)

Pear & Pomegranate
Salad
Fennel, pecan,
sherry vinaigrette
(14)

Chef de Cuisine: Heraclio Garza Silva

Pastry Chef / 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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