



March 18th, 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

Hamachi Crudo*
Fennel & citrus salad,
chili oil
(16)

Foie Gras*
Phyllo crisp,
poached cherry
candied walnut,
apricot purée

(22)

Pork Belly
Harissa purée,
frisée
(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

Cobia (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
Tomme Crayeuse, pecan,
balsamic vinaigrette
(14)

Root Vegetable Soup
Thyme crème fraîche
(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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