



January 24th, 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

Mussels
Braised fennel & tomato,
toasted fennel
(16)

Foie Gras*
Poached cherry,
savory bread pudding,
fig purée, pecan,
lavender gastrique
(22)

Gnudi
Beef, mushroom,
spinach, Grana Padano
(16)

Entrées

Butternut Squash & Portobello (32)
Lentils, carrot, duxelles, pistachio tarator

Tunis Lamb* (40)
Black garbanzo panisse, kimchi, parsnip, turnip,
carrot purée

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

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

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

Appetizers

Heirloom Beet Salad
Goat cheese,
candied walnut,
balsamic vinaigrette
(14)

Butternut Squash Soup
Crispy parsnip, pepita
(11)

Pear Salad
Alpenbert, 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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