

November 12th, 2017

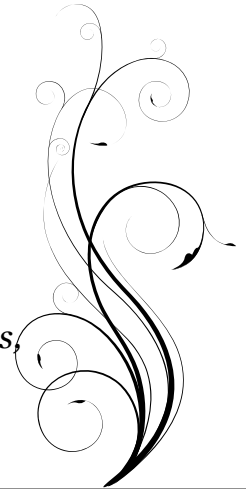
Chef's Tasting Menu

\$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, pistachio,
poached pear,
cardamom gastrique
(22)

Hamachi Crudo*

Anaheim purée,
fennel aioli, pickled onion
(16)

Lamb Orecchiette

Radicchio,
Grana Padano
(16)

Entrées

Tomato & Saffron Poached Celery (32)
Lentils, carrot, pistachio tarator

Tunis Lamb (42)

Fava bean panisse, sautéed celery, kimchi, turnip,
carrot purée

Colorado Striped Bass (38)

Butternut squash hash, cauliflower, mushroom,
tomato purée, beurre blanc

Lamb Stuffed Quail (38)

Fingerling potato, Brussels sprouts, pepper stew, mole

Duo of Colorado Beef* (38)

Root vegetable Blanquette, beet, seared greens

Appetizers

Tempura Squash

Harissa, truffle oil
(14)

Squash Soup

Beet mostarda
(11)

Pear & Radish Salad

Humboldt Fog, pecan,
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



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