



June 24th, 2018

Chef's Tasting Menu

\$78

Our tasting menus are a daily collaboration between our farms, our chefs, and our sommeliers.

Please allow us to surprise you with your course.

Classic wine pairings \$53
Premium wine pairings \$81



Hors d'œuvres

*Hamachi Crudo**

Onion escabeche,
avocado purée,
coconut foam,
spring onion oil
(16)

*Foie Gras**

Goat cheese-rosemary tuile,
pecan, poached cherry,
gastrique
(22)

Chorizo

Baba ghanoush, mizuna
(16)

Entrées

Agnolotti (32)

Broccoli, frico, pangritata, chili crème fraîche

Tunis Lamb (40)

Mascarpone polenta, braised artichoke,
brown butter-morel glacé, horseradish gremolata

Colorado Striped Bass (38)

Confit fingerling potato, pickled green garlic,
spring onion, saffron rouille

Rabbit Roulade (37)

Spring onion spätzle, snap peas, carrot,
pea tendrils, mustard jus

Duo of Colorado Beef (38)*

Creamy farro, roasted beet,
king trumpet mushroom, red wine jus



Appetizers

Summer Salad

Chèvre, almond, strawberry,
raspberry vinaigrette
(14)

Spring Onion

Vichyssoise

Fennel
(11)

Heirloom Beet Salad

Valdeon, pecan,
mustard vinaigrette
(14)

Chef de Cuisine: Heraclio Garza Silva

Pastry/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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