



August 12th, 2018

Chef's Tasting Menu

\$87

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*
Cucumber, radish,
cilantro crème fraiche,
chili oil
(16)

Foie Gras*
Strawberry-almond streusel,
poached cherry,
candied pecan
(22)

Merguez
Quinoa, carrot purée,
salsa verde
(16)

Entrées

Casoncelli (32)
Summer squash, pine nut pangritata, peperonata,
seared greens, frico

Tunis Lamb (40)
Panzanella, eggplant agrodolce,
Castelveltrano olive tapenade, eggplant purée

Colorado Striped Bass (38)
Confit fingerling potato, pickled green garlic,
fennel, saffron rouille

Mulefoot Pork (37)
Spring onion spätzle, sautéed carrot, mustard jus

Duo of Colorado Beef* (42)
King trumpet mushroom, mascarpone polenta,
haricots verts, brown butter-morel glace,
horseradish gremolata



Appetizers

Summer Salad
First Snow, pistachio,
haricots verts, squash,
basil-mint vinaigrette
(14)

Chilled
Beet & Ginger Soup
Sunflower seed,
dill yogurt
(11)

Heirloom Beet Salad
Brillat Savarin, almond,
mustard-red wine
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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