



February 10th, 2019

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 courses.

Classic wine pairings \$53

Premium wine pairings \$81



Hors d'œuvres

Oat & Chestnut
Caramelle (18)
Prosciutto, mushroom,
smoked egg yolk

Cured Salmon* (16)
Shaved beet, horseradish,
confit lemon, crème fraîche

Pork Loin (18)
Root vegetables,
carrot & parsnip slaw,
brown butter,
whiskey crème

Entrées

Vegetable Risotto (32)
Roasted beet, carrot, Hazel Dell mushroom,
Ossau-Iraty

Braised Lamb Farroto (34)
Sautéed mushroom, greens, roasted onion

Colorado Striped Bass (38)
Saffron rice, roasted parsnip,
pickled onion salad, green chili purée

Mulefoot Pork* (37)
Creamy polenta, roasted turnip, molé

Duo of Bison* (42)
Root vegetable blanquette, beet, frico

Appetizers

Winter Salad (14)
Feta, farro, smoked goose,
carrot, pepitas,
lemon vinaigrette

Potato Soup (11)
Lardons, truffle oil

Heirloom Beet Salad (14)
Humboldt Fog, lardons,
pickled onion,
mustard vinaigrette

Chef de Cuisine: Heraclio Garza Silva

Sous Chefs: Anthony Kearney & Ken Bell

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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