

November 13th, 2018

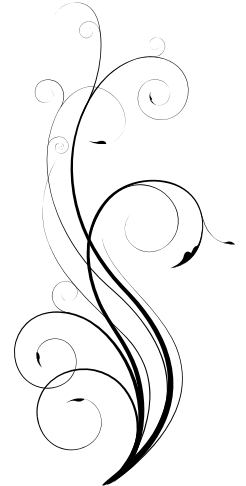
# *Chef's Tasting Menu*

## *\$87*

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

Please allow us to surprise you with your courses.

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



### *Hors d'œuvres*

Lamb Carpaccio \*  
Salsa tartufata,  
shaved black truffle,  
pine nut pangritata  
(16)

Foie Gras \*  
Sweet potato,  
candied pecan,  
Calvados gastrique  
(22)

Braised Lamb  
Farro, roasted carrot,  
pistachio, harissa  
(18)

### *Entrées*

Vegetable Risotto (32)  
Roasted beets, celery, Hazel Dell mushroom

Tunis Lamb \* (42)  
Butternut squash, brûléed onion, Gai-lan, romesco,  
goat cheese-shishito purée

Colorado Striped Bass (38)  
Sweet potato hash, roasted parsnip, braised leek,  
green chili purée

Duck Two Ways \* (37)  
Spaghetti squash, sautéed carrot,  
pepitas, tomato purée

Duo of Bison \* (42)  
Root vegetable blanquette, Hazel Dell mushroom,  
frico, red wine jus

### *Appetizers*

Harvest Salad  
P'tit Basque, poached pear,  
Kabocha squash,  
red wine vinaigrette  
(14)

Carrot Soup  
Toasted pistachio, thyme  
(11)

Heirloom Beet Salad  
First Snow goat cheese,  
lardons, pickled onion,  
mustard vinaigrette  
(14)

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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