



January 19th, 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 (16)
Prosciutto, mushroom,
smoked egg yolk

Pork Belly (18)
Root vegetables,
whiskey cream,
brown butter

Foie Gras Tartlet* (22)
Citron, orange,
winter lettuce,
Tawny Port crème

Entrées

Vegetable Risotto (32)
Roasted Brussels sprouts, Hazel Dell mushroom,
Ossau-Iraty

Tunis Lamb (42)
Fingerling potato, roasted onion, cashew pesto,
goat cheese-tomato purée

Colorado Striped Bass (38)
Spaghetti squash, braised leek, roasted fennel,
green chili purée

Mulefoot Pork* (37)
Creamy polenta, sautéed carrot, molé

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

Appetizers

Harvest Salad (14)
Taleggio,
hay roasted apple,
winter squash,
red wine vinaigrette

Parsnip & Leek
Soup (11)
Fennel, lardon

Heirloom Beet Salad (14)
Bayley Hazen blue cheese,
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



1964 13th Street, Boulder, CO 303.444.5500
www.blackcatboulder.com