



October 22nd, 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

Hamachi Crudo*
Salted radish,
fermented pepper,
olive
(16)

Foie Gras*
Boiled peanuts,
grape gastrique
bergamot oil
(22)

Tromboncino
"Papardelle"
Beef heart,
Spanish molé,
roasted carrot
(18)

Entrées

Braised Celery (32)
Sweet potato hash, onion soubise,
beet-brown butter-balsamic vinaigrette,
horseradish

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

Colorado Striped Bass (38)
Confit fingerling potato, pea tendrill salad,
braised leek, saffron rouille

Mulefoot Pork* (37)
Spaghetti squash, sautéed carrot,
smoked hunter sauce, pepitas, tomato purée

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

Appetizers

Autumn Harvest Salad
Ashbrook, poached pear,
heirloom pumpkin,
red wine vinaigrette
(14)

Winter Squash Soup
Brown butter, pepita, sage
(11)

Heirloom Beet Salad
Bayley Hazen blue cheese,
lardon, pickled onion,
mustard vinaigrette
(14)

Chef de Cuisine: Heraclio Garza Silva

Sous Chef: Anthony Kearney

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