


November 25th, 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' Oeuvres***

Fromage (24)  
Chef's selection of specialty cheeses, accoutrements, grilled bread

Hudson Valley Duck  
Foie Gras\* (22)  
Black pepper dusted apple, apple butter, candied hazelnuts, tuile

Charcuterie\* (32)  
Assorted lamb & pork, house pickles, grilled bread

### ***Entrées***

Vegetable Risotto (32)  
Arborio rice & pumpkin seeds, Acorn squash, pickled turnips, frico

Colorado Striped Bass (38)  
Spaghetti squash, sautéed mushrooms, red pepper-goat cheese purée

Mulefoot Pork\* (38)  
Gold Hill goat cheese & escarole tart, deglazed Magenta turnips, beet ketchup

Tunis Lamb\* (42)  
Red carrot & celery hash, roasted Detroit beets, romesco

Duo of Bison\* (42)  
Farm rye dumplings, celery root roasted baby red onions, baba ghanoush



### ***Appetizers***

Carrot & Squash Soup (12)  
Crispy prosciutto, farro

Winter Salad (14)  
Roasted beets, goat cheese, pepitas, pickled onion, red wine vinaigrette

Cured Trout (14)  
Beet carpaccio, orange, sambal aioli, sesame seeds



Chef de Cuisine: Heraclio Garza Silva

*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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