



November 5th, 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)  
House focaccia, apple butter,  
apple, candied hazelnuts

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

### ***Entrées***

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

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

Mulefoot Pork\* (38)  
Spätzle, sauerkraut braised cabbage,  
roasted carrots, beet ketchup

Tunis Lamb\* (38)  
Sweet potato & celery hash,  
roasted Detroit beets, romesco

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

### ***Appetizers***

Spiced Carrot Soup (12)  
Duck confit, farro

Winter Salad (14)  
Heirloom beets,  
Delicata squash, goat cheese,  
toasted pepitas, pickled  
onion, red wine vinaigrette

Duck Ballotine (18)  
Spaghetti squash,  
Espelette pepper purée



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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