

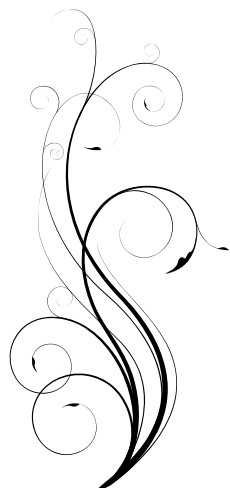


February 16th, 2020

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

Charcuterie * (32)

A very special selection of
lamb & pork, cured and aged
in house. Served with house
pickles & grilled bread
Add Paddlefish caviar \$12

Fromage (24)

Chef's selection of specialty
local cheeses. Served with
accoutrements & grilled bread

Hudson Valley

Duck Foie Gras * (22)

Beet purée,
orange marmalade,
toasted hazelnuts

À la Carte

Entrées

Vegetable Risotto (32)

Arborio rice & pumpkin seeds,
roasted cauliflower, pickled turnip, frico
Add shaved black truffle \$18

Colorado Striped Bass (38)

Fingerling potatoes, Brussels sprouts,
sautéed mushrooms, salsa verde
Add butter poached Main lobster tail \$15

Quail Farci (36)

Mulefoot pork sausage,
Gold Hill cheese & braised greens tart,
roasted carrots & turnips,
beet ketchup

Duck Two Ways * (38)

Roasted fennel, grilled apple, herb salad,
carrot purée, sherry gastrique

Duo of Bison * (42)

Root vegetable blanquette, roasted beets,
black radish, butter fried shallots
Add foie gras \$15

Appetizers

Bay Scallop Cocotte (16)

Carrots & potatoes,
crispy shallots

Winter Salad (14)

Roasted beets,
goat cheese, almonds,
pomegranate vinaigrette

Bass Brandade (14)

Salsa verde,
preserved lemon

Tempura Mushrooms (20)

Harissa purée, sambal aioli,
seaweed salad

Chef de Cuisine : Heraclio Garza Silva
Sous Chef : Bryant Fulfer



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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