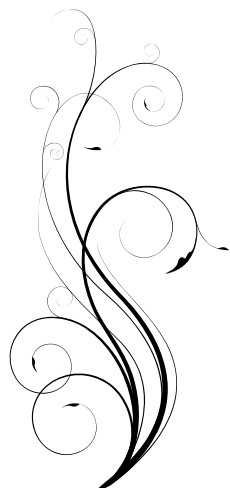


March 2020

## ***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

#### **Fromage (24)**

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

#### **Hudson Valley Duck**

##### **Foie Gras \* (22)**

Confit fennel,  
apple & hibiscus purée,  
hazelnuts, lemon verbena

### ***À la Carte Entrées***

#### **Vegetable Risotto (32)**

Arborio rice & pumpkin seeds,  
pickled turnip, frico

#### **Rainbow Trout (38)**

Fingerling potatoes, Brussels sprouts,  
sautéed mushrooms, salsa verde

#### **Mulefoot Pork \* (38)**

Gold Hill cheese & braised green tart,  
roasted carrots & parsnips,  
beet ketchup

#### **Tunis Lamb Shank (39)**

Roasted fennel, herb salad, carrot purée,  
sherry gastrique

#### **Duo of Bison \* (42)**

Root vegetable blanquette,  
butter fried shallots

### ***Appetizers***

#### **Scallop Cocotte (16)**

Carrots & potatoes, cream,  
crispy shallots

#### **Spring Salad (14)**

Apples, radish,  
goat cheese, almonds,  
pomegranate vinaigrette

#### **Bass Brandade (14)**

Gribiche, salsa verde,  
preserved lemon

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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