

CHEFS TABLE

AUGUST, 2017

L.I. Bay Scallops Ceviche

orange flesh melon gazpacho

Lucien Albrecht - Cremant d'Alsace, Brut Rose - Alsace, France

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Sweet Corn Risotto

lobster mushroom & chorizo

Schloss Johannisberg - "Grunlack" - Riesling Spatlese - Rheingau, Germany 2015

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Seared Striped Bass

chanterelle, baby leeks, heirloom tomatoes

Carabella - Chardonnay - Willamette Valley, Oregon, USA 2005

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Crisp Skinned Duck & Confit Ravioli

plum chutney, wax beans, radish salad

Mastroberardino - "Radici" - Aglianico - Taurasi, Campania, Italy 1998

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Chocolate Cremeux

marshmallow & cherry compote

W.&J. Graham's - "Six Grapes" - Reserve Porto - Duoro, Portugal



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