

CHEFS TABLE

SEPTEMBER, 2017

Long Island Corn Soup

smoked lobster, thyme, prosciutto chips

Autreau - Blanc de Blanc - Grand Cru, Champagne, France

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Parsnips Ravioli

pioppini mushroom, pear, spicy pepitas

Husch - Chenin Blanc - Mendocino, California 2014

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Grilled Black Bass

porcini confit, zucchini, caramelized cipollini, beurre rouge

Peter Schandl - "Ritter" - Pinot Noir - Burgenland, Austria 2012

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Venison Culotte

concorde grape, grilled romaine heart, lentils, sage

Castello del Terriccio - "Tassinaia" - Tuscany, Italy IGT 2010

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Jersey Peach "Frangipane"

vanilla ice cream, pistachio

Hager Matthias - Zweigelt - Ice Wine - Niederosterreich, Austria 2013



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