

## CHEFS TABLE

OCTOBER, 2017

### **Porcini Bisque**

taleggio flan, parsley-celery salad

Drappier - Brut Nature, Dosage Zero - Champagne, France

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### **Spicy Sopressata Wrapped Codfish**

lentils, pearl onions, watercress

Kumeau River - Pinot Gris - Auckland, New Zealand 2014

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### **Chestnut Gnocchi**

braised pheasant, salsify, pomegranate

Domain Franck et Sylvain - "Godon" - Pinot Noir - Loire Valley, France 2014

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### **Grilled Beef Tournedos**

foie gras, potato-brussel sprouts hash, port reduction

La Querciola - "Donna Bianca" - Barolo, Piedmont, Italy 2007

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### **Chocolate Tart**

Grand Marnier ice cream, spiced pears

Lustau Sherry - East India Solera



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