

CHEFS TABLE

NOVEMBER, 2017

Chestnut Soup

chanterelle, brown butter foam, prosciutto chips

Barone Pizzini – “Animante” – Franciacorta, Italy N.V

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Olive Oil Poached Stripped Bass

butterball potato, caviar, sea beans

Foundry Vineyards – “White on White” – Viogniere, Rousanne, Marsanne, Chardonnay – Walla Walla Valley, Washington, USA 2014

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Braised Rabbit & Foie Gras Ravioli

parmesan cream, black truffle

Domain Bouchet – “Le Sylph” – Cabernet Franc – Saumur, Loire Valley, France 2013

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Chipotle-Coffee Rubbed Venison Loin

parsnip-apple puree, roasted root vegetables

Caymus – “Emmolo” – Merlot, Napa Valley USA 2015

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Pumpkin Mousse

pepitas brittle, pomegranate

Ca’dei Mandorli – “Le Donne dei Boschi” – Brachetto dei Aquir – Piedmont, Italy 2014



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