

CHEFS TABLE

JANUARY, 2018

Chanterelle Veloute'

everything bagel chip, greek yogurt, chives

Gloria Ferrer - Brut Rose - Carneros, California, USA

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Roasted Dutch Leeks

quail egg, turnips, almond crumb, black truffle

Leon Beyer - Pinot Gris - Alsace, France 2012

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Lightly Smoked King Salmon

butterball potato, white vermouth emulsion, roe

Darting - Pinot Meunier - Pfalz, Germany 2013

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Venison Loin

empire apple, parsnips, pickled juniper

Ernie Els "Proprietor's Blend" - Cabernet Sauvignon, Syrah
Stellenbosch, South Africa 2014

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Pistachio Mousse

citrus salad, mandarin-campari coulis

"The Pianist" - Amaro, Frangelico, Spring Bank Single Malt Scotch, Bitters



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