

CHEFS TABLE

FEBRUARY, 2018

Bishop's Carrots

spicy granola, fresh & dry coriander

Geoffroy – “Expression” – Brut – Champagne, France 2011

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Hudson Valley Foie Gras

mandarin, buckwheat blinis, tangerine frills

C.V.N.E. – “Monopole” – Blanco Seco – Rioja, Spain 2014

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Rhode Island Monkfish

lemon-ricotta cavatelli, chorizo, clams

Thierry et Pascale Matrot – Meursault, Burgundy, France

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Braised Bison Short Ribs

celery root ribbons, black truffle, cured yolk

Orin Swift – “Abstract” – California, USA 2016

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Banana Fluffernutter

chocolate hazelnut ganache, marshmallows

Marchesi di Barolo – Barolo Chinato Digestivo – Piedmont, Italy



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