

CHEFS TABLE

MARCH, 2018

Parsnip Ravioli

morels, parmesan cream, green apple

Cleto Chiarlie Figli - Vecchia Modena Premium - Lambrusco, Italy 2016

+

Black Bass Steamed in Sour Pale Ale

grapefruit, coriander, cilantro

Filipa Pato & William Wouters - "Nossa Calcario" - Bical - Bairrada, Portugal 2014

+

Sautéed Foie Gras, Winter Truffle

white asparagus, truffle vinaigrette, brioche croutons

Cobb - Pinot Noir - Sonoma, USA 2012

+

Seared Long Island Duck Breast

red wine braised duck leg wrapped in cabbage, rosemary-garlic potatoes

Valdubon - Reserva - Ribera del Duero, Spain 2011

+

Warm Hazelnut Cake

orange parfait, chipotle hot cocoa

Hager Matthias - Zweigelt Icewine - Niederosterreich, Austria 2013



@BlackBarnRestaurant
#BlackBarnNYC



@BlackBarnRestaurant
#BlackBarnNYC