

## CHEFS TABLE

AUGUST 2018

### **Gallia Melon Gazpacho**

fiery Long Island mussels, pico de gallo

Cleto Chiarli, Lambrusco di Sorbara, Emilia-Romagna, Italy 2016

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### **Taleggio Risotto**

summer truffle, zucchini, spring onion

Bodega Volcanes, "Tectonia" - Chardonnay, Malleco Valley, Chile 2016

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### **Seared Montauk Bluefin Tuna**

heirloom tomatoes, cannellini, arugula pesto

Fleur de Mer Rose, Cotes de Provence, France 2017

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### **Pan Roasted Veal Loin**

chanterelles, anellino beans, cherries, garlic scapes

Charles Joguet, Chinon, Clos du Chene Vert, Cabernet Franc, Loire Valley, France 2013

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### **Lemon-Thyme Infused Watermelon & Summer Fruits**

fior di latte, almond tuille

Pacific Rim, Vin de Glaciere, Riesling, Washington State, USA 2014



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