

CHEFS TABLE

DECEMBER 2018

Foie Gras Terrine Tartlet

bacon-onion jam, Hubbard squash, endive

Henri Giraud - "Hommage" - Champagne, France

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Sheepsmilk Ricotta Gnocchi

white truffle, porcini mushrooms, brown butter foam

Burja Bela - Malvasia, Ribolla, Riesling, Welshriesling - Vipava Valley, Slovenia 2010

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Seared Diver Scallops

celery root ribbons, black truffle, sunchokes emulsion

Vie di Romans - "Ciampagnis Vieris" - Chardonnay - Friuli Venezia, Italy 2016

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Venison Trio

red cabbage, sweet potato, fig compote

Newton - "Skyside" - Cabernet Sauvignon - Sonoma County, USA 2016

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Chocolate Passion Fruit Cremoso

coconut lime cream, cocoa crunch

Castello di Meleto - Vin Santo Del Chianti Classico - Tuscany, Italy 2007



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