

CHEFS TABLE

JANUARY 2019

Onion Fandant

goats cheese crostini, spiced hazelnuts

Roederer Estate - Brut - Anderson Valley, California, USA

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Lobster Poached in Vanilla Butter

Lobster-Alepo pepper risotto

Craggy Range - "Te Muna Road Vineyard" - Sauvignon Blanc - Martinborough, New Zealand 2017

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Duck Breast Pastrami

carrot, cardamom, shiitake

Abazia di Novacella - "Praepositus" - Pinot Noir Riserva - Alto Adige, Italy 2012

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Wild Boar Shoulder Bourguignon

potato, roasted parsnip, apple, black truffle, prunes

Penfolds Bin 28 - Shiraz - South Australia, Australia 2016

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Carmelia Chocolate Mousse

chestnuts, candied orange

W. & J. Graham's - 20 year aged Tawny Port - Duoro, Portugal



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