

BLACKBARN

RESTAURANT WEEK 2019

APPETIZER

| select one |

Sheep Ricotta Gnocchi
wild mushroom, smoked scarmoza

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Big Eye Tuna Tartare
avocado, pico de gallo, tortilla chips

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Roasted Squash & Ricotta Bruschetta
truffle honey, nasturtium, pumpkin seeds

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Market Beet Salad
roasted, shaved, and pickled beets, watercress,
goat cheese sabayon

ENTRÉE

| select one |

Pastrami Sandwich
cheese, sauerkraut, smoked paprika dressing, caraway sourdough

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Chili Dusted Swordfish Tacos
chili, tomato, mango, avocado, cilantro

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Poached Cod
chickpea, shitake, radish, kombu broth

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Grilled Cheese & Tomato Soup
aged cheddar, tartenaise, manchego, roasted garlic

\$26