

CHEFS TABLE

FEBRUARY 2019

Whole Roasted Sunchokes

watercress, hazelnut crumble, pickled shallots, mustard seeds

Schramsberg - Blanc de Blanc - North Coast, California, USA 2015

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Diver Sea Scallops

celeriac, farro, spinach, black truffle

Alain et Adrien Gautherin - Chablis, Burgundy, France 2017

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Braised Rabbit Roulade

morels, scallions, sauce a la creme

Elouan - Pinot Noir - Willamette Valley, Oregon 2016

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Wagyu Culotte

moruno spiced carrots, confit butterball potato, chimichurri

Promesse du Chateau Franc Maillet - Pomerol, Bordeaux, France 2012

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Coconut Lemongrass Rice Pudding

passion fruit compote, hibiscus gelee

Steindorfer - Seewinkel Beerenauslese - Burgenland, Austria 2013



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