

## CHEFS TABLE

APRIL 2019

### **Green & White Asparagus**

smoked butter, crispy quail egg, bourbon smoked salmon

**Roederer Estate** - Brut - Anderson Valley, USA

+

### **Foie Gras Ravioli**

iberico ham broth, leeks, "la ratte" potatoes

**Château Moncontour** - Vouvray Demi Sec - Loire Valley, France 2017

+

### **Corn Meal Crusted Soft Shell Crab**

chorizo hollandaise, endive, pickled ramp sprouts, pea shoots

**M&S Bouchet** - "le Sylph" - Cabernet Franc - Anjou Saumur, Loire Valley, France 2016

+

### **Variation of "Salt Meadow Spring Lamb"**

(pistachio crusted chop, braised shoulder, grilled marinated leg)  
fava bean, morelle, young salad

**Vina Ijalba** - Graciano - Rioja, Spain 2015

+

### **Strawberry Rhubarb Tart**

strawberry cheesecake ice cream, lemon curd

**Pacific Rim** - "Vin de Glaciere" - Riesling - Colombia Valley, Washington, USA 2016



@BlackBarnRestaurant  
#BlackBarnNYC



@BlackBarnRestaurant  
#BlackBarnNYC