

## CHEFS TABLE

JUNE 2019

### **Grilled Asparagus & Chestnut Mushrooms**

hummus, za'atar spice, sumac, citrus

**Bruno Broglia** - La Meirana - Gavi Brut - Piedmont, Italy 2017

+

### **Steamed Atlantic Cod Fish**

tomato water, garlic crumb, lemon verbena, watermelon radish

**Vie Vite Extraordinaire** - Saint Marie Rose - Provence, France 2017

+

### **Braised Beef Rib Ravioli**

Australian fresh black truffle, parmesan, brown butter, sage

**Gamling & McDuck** - Pickberry Vineyard - Cabernet Franc - Sonoma, USA 2015

+

### **Roast & Confit Long Island Duck**

cherries, pierre poivre, potato gnocchi, spigarello broccoli

**Peter Schandl** - Ried Kreften - Blaufrankisch - Burgenland, Austria 2013

+

### **Ginger-Hibiscus Poached Rhubarb**

orange biscuit, buttermilk ice cream, strawberry crisps

**Cleto Chiarli e Figli** - Lambrusco Premium - Emilia Romagna, Italy



@BlackBarnRestaurant  
#BlackBarnNYC



@BlackBarnRestaurant  
#BlackBarnNYC