

CHEFS TABLE

MAY 2019

Porcini Mushroom Fricassee

roast garlic emulsion, ramp gnocchi, garlic chips

Autreau – Blanc de Blancs – Grand Cru – Champagne – NV

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Sauteed Foie Gras

white asparagus, sauce perigourdine

Lagravera – “Onra” – Grenache Blanc – Costers del Segre, Spain 2017

+

Lemon Scented John Dory

english pea coulis, radish, mousseron, pea tendrils

Azienda Cogno – “Anas-Cetta” – Nascetta – Langhe, Italy 2016

+

Lamb Loin in Crepinette

spinach, potato croquette, honey roasted tomato

Chateau de Haute-Serre – Malbec – Cahors, France 2015

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Cointreau Olive Oil Cake

fior di latte ice cream, kumquat, walnuts

Pacific Rim – “Vin de Glaciere” – Riesling – Washington State, USA 2016



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