

BLACKBARN FOUR COURSE FAMILY STYLE DINNER

FIRST COURSE | select three |

Bone Marrow
manila clams, lemon-herb crumb, shallot reduction

Napa Cabbage & Watercress Salad+
spicy cashews, orange, cilantro-lime dressing

Wild Mushroom Toast
robiola, taleggio, parmesan, watercress

Spinach and Pancetta Salad
fingerling potatoes, mushrooms, polenta croutons, sherry vinaigrette

Roasted Mediterranean Vegetables
moroccan couscous, pesto, balsamic reduction

Kale and Roasted Squash Salad +
radicchio, pumpkin seeds, pomegranate, jalapeno-buttermilk dressing

Grilled Baby Octopus +
chickpea puree, fennel, orange, sundried tomato gremolata

Tuna Tartare +
guacamole, pico de gallo, tortilla chips

SECOND COURSE | select three |

Porcini Confit White Pizza
mangalitsa spicy coppa, caramelized onions arugula, truffle oil

Pork Belly Chicharrones +
mustard fruit, green-apple chutney

Butternut Squash Ravioli
swiss chard, toasted pumpkin seeds

Mix Spring Salad
lollo rossa, sugar snap, radish, pioppini, shaved ricotta, walnut dressing

Smoked Salmon Tartine
bourbon pepper, fennel, capers, red onion, salmon roe, sourdough

Roasted Beet & Boston Lettuce +
spicy pistachio, orange, yogurt dressing

Sicilian Eggplant Caponata
pine nuts, raisins, parsley

Bufala Mozzarella & Marinated Artichokes+
grilled red onion, tear drop pepper, olive oil

MAIN COURSE | select three |

Curried Cauliflower Steak +
cilantro raita, heirloom tomatoes, pears, toasted pine nuts, pickled raisins

House-Made Cavatelli
mushroom, spinach, tomato, parmesan

Saffron Risotto
artichoke, roasted heirloom carrots, parmesan, (add lobster +15)

Grilled Arctic Char +
ozette fingerling potatoes, fennel, cherry tomatoes, olives

Seared Branzino Filet +
braised endive, parsley, charred bell peppers

Pan Seared Diver Sea Scallops +
leeks, mushrooms, black truffle

Grilled Lemon-Thyme Shrimp +
white bean, tomato, fresh herbs, smoked pepper

Blackened Big-Eye Tuna
sicilian caponata, basil parsley salad, light lemon dressing, pickled raisins

Crispy Skinned Amish Chicken
english peas, roasted carrots, asparagus, ricotta gnocchi, hen of the wood

Chicken Milanese
fresh tomato, mozzarella, pesto mayo, arugula

Parmesan Crusted Chicken
mushroom risotto, haricots verts, oven roasted tomato

BBQ Beef Ribs +
chipotle-orange rub, shoestring fries, cucumber salad

Sliced Grilled Beef Filet +
preserved tomato, rosemary potatoes, manzanilla olives, basil

House-Made Orecchiette
sausage, escarole, white beans, chili flakes

Ricotta Stuffed Meatballs
tomato sauce, bruschetta, parmesan

Chipotle Braised Short Ribs +
cheddar chive mashed potatoes, braised greens, charred tomatillo relish

Oven Roasted Rack of Lamb +
preserved tomatoes, braised artichokes

DESSERT COURSE | select three |

Apple Cider Doughnuts

Rum Butterscotch Bread Pudding

Vanilla-Orange Eclair

Lemon Cheesecake

Tiramisu

Chocolate Caramel Tart

Chocolate Coconut Cake

Orange Biscuits with Berries

Double Chocolate Cherry Cookies

Cherry Semifreddo

Vanilla Pannacotta +

Seasonal Sliced Fruit +

ADDITIONS +6 per person

truffle ricotta gnocchi, house-made | roasted brussel sprouts w/ apples & bacon + | shishito peppers w/ pico de gallo, queso fresco, cilantro | sauteed zucchini w/ garlic crumb, marjoram

☼ we proudly use Certified Angus Beef | + gluten free

please note that all private dining menus are subject to seasonal updates and charges are subject to host selected gratuity, 7% administrative fee, and 8.875% sales tax