

# BLACKBARN FAMILY STYLE LUNCH

## FIRST COURSE | select three |

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

**Cuban Black Bean Soup +**  
cilantro, lime, pico de gallo, queso fresco, tortilla strips (+5 per person)

**Roasted Squash & Ricotta Bruschetta**  
truffle honey, nasturtium, pumpkin seeds

**Margherita Pizza**  
mozzarella, fresh tomato, basil

**Big-Eye Tuna Tartare +**  
avocado, pico de gallo, tortilla chips

**Wild Mushroom Toast**  
robiola, taleggio, parmesan, watercress, sourdough toast

**Roasted Squash & Kale Salad +**  
radicchio, pumpkin seeds, pomegranate, caraway-buttermilk dressing

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

## MAIN COURSE | select three |

**Chili Dusted Swordfish Tacos +**  
corn tortilla, chilis, tomato, mango, avocado, cilantro

**Grilled Tuna Sliders**  
sesame – ginger aioli, avocado, cheese brioche bread

**Grilled Arctic Char +**  
ozette potatoes, roasted fennel, black olives

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

**Saffron Risotto**  
artichoke, roasted heirloom carrots, parmesan (add lobster \$15)

**Ricotta Cavatelli**  
preserved tomatoes, shrimp, basil, shaved baked ricotta

**Grilled Cheese and Tomato Soup**  
aged cheddar, tarentaise, manchego, roasted garlic

**Curried Cauliflower Steak**  
cilantro raita, salad, pears, toasted pine nuts, pickled raisins

**Chicken Milanese Sliders**  
fresh tomato, mozzarella, pesto mayo, arugula, cheese brioche

**Grilled Chicken Paillard**  
farro, heirloom carrots, parmesan-buttermilk dressing

**BLACKBARN Burger Sliders ☼**  
bbq sauce, pork belly, pawlet cheese jalapeño.

**Grilled NY Strip Lettuce Wraps +☼ (add \$10)**  
mole, pineapple pico de gallo, manchego

**Roasted Turkey Sandwich Sliders**  
avocado, tomato, applewood smoked bacon, cheese brioche bread

**Fresh Orecchiette**  
sausage, escarole, white beans, chili flakes

## DESSERT COURSE

Apple Cider Doughnuts

Rum Butterscotch Bread Pudding

Double Chocolate Cherry Cookies

☼ we proudly use Certified Angus Beef | + gluten free

family style \$62 per person | individually plated \$75 per person (select two from first course, three from main course, and two from dessert)

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