

CHEFS TABLE

SEPTEMBER 2019

Prosciutto Wrapped Black Mission Figs

chickpea pancake, guajillo, aged balsamic

Jeeper – Brut Grand Reserve – Champagne, France

+

Black Olive Crusted Red Mullet

summer squash napoleon, tomato confit, sorana beans

Boscoe – Grenache Blanc – Ballard Canyon 2016

+

Jasmine Infused Heritage Chicken, Financiere

cipolline onion, black truffle

Boen – Pinot Noir – Russian River Valley 2017

+

Salt Meadow Lamb Duo

grilled chop, braised shank ossobuco, eggplant, couscous, apricot

Machete – Petit Syrah – Napa Valley 2016

+

Marcona Almond Cake

roasted plum, mascarpone, croquant

Château Coutet - Sauternes, Bordeaux, France 2011



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