

PRIX FIXE

FIRST COURSE

Tuna Carpaccio *+
preserved lemon, queen olive gremolata,
pine nuts, sea salt

or

Wild Mushroom Toast
robiola, taleggio, parmesan, watercress

SECOND COURSE

Basica Cabbage Salad ☒
grapefruit, fresno chili vinaigrette, burratina,
toasted walnuts, oregano

or

Foie Gras Torchon +
poached pear gelle, celery leaf, Pierre Poivre spice,
shaved black truffle

MAIN COURSE

Filet Mignon Rossini
foie gras, black truffle, haricot verts, rosti potato

or

Butter Poached Maine Lobster Risotto
vanilla bean, blood orange, watercress

DESSERT

Chocolate Babka Bread Pudding
housemade black cherry ice cream,
bourbon caramel sauce, boozy cherries

or

Toasted Almond Pavlova ☒
strawberry compote, honey mascarpone bavarian,
balsamic macerated strawberries

95 Per Person

BLACKBARN VALENTINE'S DAY MENU

TO START

Kale and Butternut Squash Salad +☒ 21
farro, dried cranberries, bacon lardons,
spiced pine nuts, baked ricotta,
herbed buttermilk dressing

Beet-Cured King Salmon + 22
creme fraiche, winter citrus,
baby mustard greens, cucumber,

Olive Oil Braised Octopus +☒ 26
roasted pepper hummus, fresno chili,
shaved fennel, preserved lemon-
olive gremolata

Mangalitsa Charcuterie & Cheese + ☒ 32
pickles, tomato jam, mustard, nuts,
seasonal fruit

Hazelnut Crusted Sweetbreads ☒ 28
butternut squash purée, chevril emulsion,
sauce romaine

Butternut Squash Soup 14
squash, leek, apple, slow cooked beef rib

SIDES 15

Truffle Ricotta Gnocchi | Roasted Brussels Sprouts | Crispy Local Potatoes | Roasted Acorn Squash ☒

WINE 80

Chateau Carbonnieux, Bordeaux, France | Mer Soleil, Monterey, California

MAINS

Spiced Roasted Autumn Vegetables +☒ 29
celeriac-parsnip & apple purée, quinoa,
red grapes, marcona almonds, papadum chips

Butternut Squash Ravioli ☒ 32
swiss chard, toasted pumpkin seeds, bacon

Pan Seared Diver Scallops 47
squash and leek risotto, bacon, basil oil

Grilled Amish Chicken 36
persimmon & prune bread pudding,
grilled broccolini, mushroom veloute

BLACKBARN Tomahawk Steak for Two + 140
parmesan fries

BBQ Beef Ribs 44
chipotle-orange rub, shoe string fries

Beer-Braised Cheshire Pork Shank + 42
broccoli rabe, butterball potatoes, sun-dried
tomato, charred tomatillo relish, chicharron

Herb Crusted Black Cod 47
brandade, potato-porcini crostini,
carrots, chanterelle mushrooms

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

+ Gluten free ☒ Contains Nuts