

BLACK BARN FOUR COURSE FAMILY STYLE DINNER

FIRST COURSE– select three

Butternut Squash Salad

burrata, arugula, pepitas

Mushroom Toast

robiola, taleggio, parmesan

Red Snapper Crudo

burrata, arugula, pepitas

Eggplant Hummus

veggies crudite, gremolata, pita

Mangalitsa Rilette Tartine

pickled red beets, frisse, spicy coppa

SECOND COURSE – select three

Tomatoes & Smoked Eggplant

sorana beans, roasted garlic crumbs

Marinated Octopus Salad

white beans, celery, lemon

Duck Confit Salad

smoked potato, frisee, grapes

Black Mission Fig Pizza

arugula, parmesan, spicy coppa, truffle oil

Salmon Nicoise Salad

haricat vert, olives, quail eggs

MAIN COURSE – select three

Tuna Steak

roasted piquillo peppers, zucchini, red quinoa

Lemon Ricotta Cavatelli

heirloom cherry tomatoes, mushrooms, baked ricotta

Chicken Milanese

arugula, cherry tomatoes, balsamic reduction

Braised Lamb Shank

artichokes, potatoes, white wine sauce

Coq Au Vin

red wine, lardons, mushrooms

DESSERT– select three

Rum Butterscotch Bread Pudding

Chocolate Coconut Cake

Vanilla Pannacotta

Chocolate Caramel

Double Chocolate Cherry Cookies

Seasonal Sliced Fruit

\$105 per person

Individually Plated - \$135 per person

For Individually plated, select 2 from the first course, 2 from the second, 3 mains and 2 desserts

All menu items and pricing are subject to seasonal changes

Please note that all private dining charges are subject to 20% Service Fee and 8.875% Sales Tax