

Blackbird

Dining Establishment
Dinner Winter 2009/2010

Hot Appetizers~

- Soup du jour~\$7
- Thai Chicken Spring Rolls, spicy mustard, sweet chili sauce- \$11
- Pan Seared Foie Gras, petite peanut butter and jelly sandwich, red wine syrup- \$18

Cold Appetizers~

- Blackbird Romaine Salad, creamy lemon parmesan dressing- \$7
(with free range chicken or gulf shrimp - \$6)
- Tuna Tartar, green onions, cilantro, pickled ginger, miso dressing, - \$10
(with Panko crusted oyster - \$3)
 - Roasted Chicken and Wild Mushroom Terrine, watercress, white balsamic dressing- \$12
(with freshly shaved black truffle - \$20)

Hand Made Pasta~

- Handmade Potato Gnocchi, fresh mozzarella, tomato-basil sauce- \$11/\$22
(with jumbo lump crab - \$6)
- House made linguini, wild mushrooms, porcini sauce- \$12/\$24
 - Polenta Ravioli, white anchovy sauce- \$10/\$20

Fish~

- Coriander and Rice Crusted Tilapia, avocado salad, sweet and sour sauce- \$24
(with seafood wontons - \$5)
- Sautéed Gulf Shrimp, olive and mascarpone fregola sarda, saffron sauce - \$27
- Pan Roasted Atlantic Salmon, French green lentils with smoked bacon, Provencal sauce- \$26

Meat~

- Pan Roasted Rack of Lamb, smoked mozzarella risotto, black licorice sauce- \$32
- Crispy Duck Confit, chocroute, pomme puree, jus de canard- \$27
 - Seared Rib Eye, Blackbird mac `n cheese, merlot sauce- \$28
- Wagyu Beef Burger, applewood smoked bacon, gorgonzola, caramelized shallot, morel mushrooms, veal sauce, truffled pomme frites - \$23
(with foie gras - \$10)

Chef/Owner
Alex Capasso