

Blackbird

Dining Establishment

Bacon Dinner

July 10th '08

7:00pm

Course One~

*Crispy Brik of Goat Cheese, frisee, roasted beets and smoked
bacon*

Course Two~

*"Carbonera" Style Ravioli, English peas, pancetta,
parmesan cream*

Course Three~

*Veal Paillard, crispy prosciutto, zucchini & bacon gratin with
gruyere cheese, Barolo wine sauce*

Course Four~

*Tarte Tatin with Applewood smoked bacon, mascarpone gelato,
maple glaze*

Chef/ Owner

Alex Capasso

Chef de Cuisine

William Connelly

Executive Pastry Chef

Jill Van Duyne