

Blackbird

Dining Establishment

*Floral Luncheon
With Fleur LeBehr*

*July 24th '08
12:30pm*

Course One~

- *Thai Chicken Spring Rolls, spicy mustard, sweet chili sauce*
 - *Handmade Potato Gnocchi, fresh mozzarella,
tomato-basil sauce*
- *Blackbird Romaine Salad, creamy lemon parmesan dressing*

Main Course~

- *Grilled Seasonal Vegetables, tellegio cheese,
extra virgin olive oil, pomme frites*
- *Pan-Roasted Breast of Free Range Chicken, creamy herb risotto,
jus de poulet*
- *Sauteed Striped Bass, tomato-cucumber salad, tarragon pesto*

Pastry~

- *Vanilla Crème Brulee, Almond Cranberry Biscotti*
- *Milk Chocolate Pot de Crème, fresh whipped crème*

*Chef/ Owner
Alex Capasso*

*Chef de Cuisine
William Connelly*

*Executive Pastry Chef
Jill Van Duyne*

