

Blackbird

Dining Establishment

Farm to Fork

July 27th- Aug 1st

Course One~

- *Sweet Corn Macchiato, pernod crème
(with gulf shrimp \$5)*
- *Handmade Potato Gnocchi, Parmesan & mozzarella, tomato basil sauce
(with jumbo lump crab \$ 6)*
 - *Beef braciolo, slow cooked tomatoes & fontina cheese
(with fresh mozzarella, prosciutto, & bresola \$5)*

Course Two~

- *Baby Arugala, fine herbs, locatelli cheese, roma tomato dressing
(with chilled baby sepia \$ 5)*
- *Terrine of Foie Gras, truffled asparagus & fingerling potato salad,
red wine syrup
(with seared foie gras \$ 10)*
- *Crudo Scallop, avocado salad, sweet & sour sauce, baby greens
(with seared diver scallop \$ 4)*

Course Three~

- *Tempura Style Soft Shell Crabs with plum sauce, pickled ginger- cucumber
salad, soy dressing
(with Panko crusted oysters \$5)*
- *Crispy Confit of Free Range Chicken, sweet pea risotto, jus de poulet
(with seared breast of chicken \$ 5)*
 - *Pan Seared Chilean Sea Bass, artichoke & olive fregola sarda,
provencale sauce
(with Prince Edward Island Mussels \$ 4)*
 - *Braised Pork Shank, Tuscan white bean & escarole ragout
(with seared pork tenderloin \$ 5)*

Pastry~

*Aborio Rice Pudding
(with polenta cookie \$2)*

*Chocolate Ganache Tart
(with fresh berries \$3)*

*Chef/ Owner
Alex Capasso*

*Chef de Cuisine
William Connelly*

*Executive Pastry Chef
Jill Van Duyne*