

## ***Blackbird Prix Fixe***

\$22 per person

### **appetizer**

garlic roasted cauliflower with smoked almonds,  
cauliflower leek puree, arugula, and pickled golden raisins

**or**

dry-aged beef tartare with smoked mushrooms,  
crispy grains, dried tomatoes, and cress

**or**

fennel soup with fennel pollen, fingerling potato,  
apple cider reduction, and pickled apples

### **entrée**

duck confit with pretzel dumplings, turnips,  
and mustard

**or**

faroe islands salmon with blistered snap peas,  
pork trotter, baby carrot, and whey

**or**

hanger steak with smoked potato fingerling,  
charred cabbage, sour cream and black garlic

### **dessert**

whipped orange blossom ricotta with honey butter croutons,  
black sesame, pickled dates, and chai tea ice cream

**or**

spring coupe with strawberry ice cream, rhubarb sorbet,  
dulce de leche, chocolate brownie and vanilla whipped cream

### **by the glass**

chateâu laudac, bordeaux classic, blanc/rouge \$9

*our seasonal lunch prix fixe menu is available year-round*