

chicago 619wRandolph 312.715.0708 fax 715.0774

Blackbird

appetizers

spring garlic soup with burgundy snails, yukon golds, grilled peasant bread and parsley 9.

charcuterie plate with country-style pate, house made duck sausage, celery-fennel slaw and traditional garnishes 11.

west coast mussel soup with white fish, saffron, garlic and basil 7.

salad of **endives**, crispy potatoes, basil, dijon, pancetta and poached egg 8.

salad of **baby romaine** with blood orange, pickled ginger, toasted sunflower seeds and creamy herb vinaigrette 7.

cowgirl creamery 'mt. tam' triple cream **cheese salad** with dried figs, ficelle, frisee, baby arugula and pistachio oil 8.

seared **maine diver scallops** with english peas, honshimejis, smoked bacon and toasted cumin seed vinaigrette 12.

crispy **suckling pig** with red grapes, grilled red onions, black trumpets and verjus 11.

seared breast of **california squab** with old chatham ricotta gnocchi, broccoli rabe, garlic and fresh herbs 12.

smoked **sable fish** 'brandade' cake with beet tartare, fresh horseradish, creme fraiche and osetra caviar 13.

sauteed **veal sweetbread 'croutons'** and baby spinach salad with grainy mustard, red onions and smoked bacon dressing 11.

entrees

roasted **wild king salmon** with charred spring onion relish, favas, fresh green almonds, roasted tomato and extra virgin olive oil 26.

seared **alaskan halibut** with jamon serrano, white asparagus, caramelized shallot and toasted bread crumb salsa 27.

wood-grilled california **sturgeon** with cockles, roasted golden beets, orange, flageolet beans and herbed broth 26.

stuffed **breast of quail** and seared foie gras with green grapes, braised cabbage, caraway and natural jus 27.

roasted breast of **guinea hen** and braised thigh with preserved lemon, picholine olives, haricots verts and cilantro 22.

12 hour braised **fresh bacon** with crispy fingerlings, roasted shallots, dijon, pickled fennel and upland cress 24.

grilled **loin of venison** with bird mill white grits, rhubarb and ramps 26.

roasted **rack of lamb** and crepenette with dauphine potatoes, morels, smoked paprika and roasted garlic 29.

grilled **buckwheat polenta** with french horn mushrooms, spring vegetables, pinenuts and green garlic agridolce 16.

seared **prime new york strip** au poivre 'steak and eggs' with green asparagus and wild mushroom jus 29.

clothing provided by:

J O S E P H  A B B O U D

blackbird supports chicago's **green city market**

smoking is permitted in bar area only eighteen percent gratuity for parties of six people or more
no cigar or pipe smoking no scented cigarettes no cellular phones bottled water by vittel
private dining available www.blackbirdrestaurant.com updated april 11