

BLACKBARN

EST. 2015

restaurant

NEW YORK

— NOMAD —

NYC Restaurant Week Summer 2023 \$60 Dinner

APPETIZER

| *select one* |

Heirloom Tomato Salad
sucrine lettuce, polenta, burrata, caesar dressing

Hamachi Crudo
grape relish, moscatel vinegar, olive oil, watercress coulis,
pickled mustard seeds

Roasted Young Cauliflower
salsa macha, raita, fava bean sprouts

ENTRÉE

| *select one* |

Mushroom Ravioli & Duck Confit
patty pan squash, truffle vinaigrette, garlic bread crumbs

Sliced NY Strip
tater tot, frisée, bacon vinaigrette

Juniper Cured Warm Smoked King Salmon
cucumber-avocado mousse, roasted vine tomatoes,
market zucchini, dill brioche

DESSERT

| *select one* |

Toasted Almond Ice Cream Bar
roasted apricot & cherry compote, chantilly cream

Apple Cider Doughnuts

taxes & gratuity not included

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BLACKBARN

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NEW YORK

— NOMAD —

NYC Restaurant Week Summer 2023 \$45 Lunch

APPETIZER

| *select one* |

Roasted Young Cauliflower
salsa macha, raita, fava bean sprouts

Grilled Corn & Kale Salad
red quinoa, cucumber, bacon lardon,
avocado green goddess dressing

Heirloom Tomato Salad
sucrine lettuce, polenta, burratina, caesar dressing

ENTRÉE

| *select one* |

Grilled Sirloin Steak Sandwich
aged cheddar, caramelized onions, chimichurri,
charred potato roll

Grilled Shrimp Tacos
mango pico de gallo, avocado, cilantro

Grilled Vegetable Panini
grilled zucchini, roasted red peppers, broccoli rabe,
whipped ricotta, lemon gremolata

taxes & gratuity not included