

## ***Blackbird Prix Fixe***

\$22 per person

### **appetizer**

apple and celery root salad with sorrel goat cheese,  
puffed barley, and cilantro crème fraîche

**or**

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

**or**

red kuri squash soup with walnut, pickled cabbage,  
smoked crème fraîche, and scallions

### **entrée**

duck confit with charred sunchoke, hops aioli,  
asian pear, and sorrel

**or**

grilled monkfish with pole bean,  
summer apple, and mustard oil

**or**

hanger steak with cow's milk,  
alliums, potato, and truffle

### **dessert**

flan bread pudding with pumpkin spice,  
sesame, and pomegranate

**or**

fall coupe with coffee ice cream, toffee meringue,  
dark chocolate, and candied orange

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