

***Blackbird Prix Fixe
Restaurant Week***

\$22 per person

appetizer

fennel custard with charred mushroom,
citrus gremolata, and buttermilk curd

or

arctic char crudo with turnip, apple cider,
and puffed wild rice

or

kale and potato soup with pickled fresno,
pumpkin seed, and smoked sour cream

entrée

duck confit with yuzu, heirloom tomato,
peppers, soy beans, and sorrel

or

grilled sturgeon with grapes, almond,
yukon latke, and smoked pudding

or

grilled hanger steak with crispy rice,
mushroom, quince, and horseradish

dessert

apple strudel with apple cider reduction, toasted oat streusel,
and roasted vanilla bean ice cream

or

pecan pie with cranberry, orange, and milk chocolate thyme mousse

our seasonal lunch prix fixe menu is available year-round

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