



# The Black Sheep (Dinner)

November 2010

**Prix Fixe: Thirty-Eight Dollars**

## APPETIZERS

Crispy Pig's Ear  
Deviled Eggs  
Purslane  
Chimichurri  
Smoked Paprika

Cauliflower Soup  
Kohlrabi  
Good Olive Oil

Seared Foie Gras  
Apple Jelly Doughnut

Smoked Trout Agnolotti  
Red Pearl Onions  
Shitake Mushrooms  
Chive Cream

Fried Duck Wings  
Calabrian Chili Sauce  
Cilantro  
Cabrales Panna Cotta

## MAIN COURSES

Seared Diver Scallops  
Mousserons  
Charred Onions  
Sea Urchin Sauce

Grilled Bavette Steak  
Oxtail Ravioli  
Chanterelle Mushrooms  
Dandelion  
Soy Caramel

Sautéed Cod  
Basil-Corn Fondue  
Gnocchi  
Mushrooms

Confit Pork Cheeks  
Pancetta  
Mustard Greens  
Onion Rings  
Pepper Vinegar

Braised Rabbits Legs  
Haricot Verts  
Beluga Lentils  
Grilled Turnips  
Riesling-Mustard Sauce

## CHEESE & SALADS

Treviso Lettuce  
Ricotta  
Cashews  
Charred Tomato Vinaigrette

Iceberg Wedge  
Pork Belly  
King Oysters Mushrooms  
Spicy Walnuts  
Stilton Dressing

Pleasant Ridge Reserve (Cow), *Wisconsin*  
Orange Honey  
Bartlett Pear

Queijo Serpa (Sheep), *Portugal*  
Filberts  
Roasted White Figs

La Peral Blue (Goat), *Spain*  
Shallot Marmalade  
Frisee

## DESSERT

Double Chocolate Brownie  
Malted Peanut Butter Milkshake  
Pecans

Apple Walnut Cake  
Butterscotch Sauce  
Chantilly

Roasted Plums  
Vanilla Mousse  
Shortbread  
Fromage Blanc-Berry Sorbet

Caramelized Banana  
Tres Leches Sponge Cake  
Coconut Tapioca  
Lime Sherbet

Caramel Peanut Bar  
Chocolate Fudge  
Marshmallow  
Rum Ice Cream