

Blackbird Lunch Prix Fixe

\$22 per person

appetizer

mixed greens salad with crispy potato,
and basil dijon vinaigrette

or

steak tartare with rye berries,
spicy radish, oxalis, and lemon

or

parsnip soup with carrot marmalade,
garlic chips, and chive oil

entrée

duck sausage with dried parsley root,
brussels sprouts, buttermilk, and mustard seeds

or

wood-grilled sturgeon with salsify, black trumpet mushrooms,
buckwheat, and grapefruit

dessert

dark rum cheesecake with pineapple shaved ice,
caramelized puffed rice, kinako, mustard

or

winter coupe with coconut sage ice cream, caramel sauce,
almond crumble, coconut cream, and toasted coconut

our seasonal lunch prix fixe menu is available year-round