

BLACKBIRD LOGO HERE

FLAT BREAD preserved lemon spread, smoked salt | 8

FIGS* za'atar, burrata, lime | 12

JOLLY OYSTER (raw), smoked mignonette pearls | 3.5 (each)

ESCABECHE* seabream, bivalves, pine nut, parsley, seaweed | 15

RABBIT (confit), brick dough, water buffalo cheese, green chermoula | 14

BABY LETTUCE* smoked crème fraiche, tomato, grains + hazelnut dukkah | 13

CARROTS* ash cheese, blood orange, walnut, dill seed vinaigrette | 13

MUSHROOMS black garlic rice, fennel, vadouvan granola | 16

DELICATA SQUASH* (soup), crab, pluot, purslane | 14

HAMACHI* (cured), apple, brussel sprouts, foie gras | 20

OPAH* (raw + smoked) pepper, melon, almond, heart of palm | 16

OCTOPUS tzatziki, kohlrabi, lentil + chorizo | 18

SCALLOP* salsify, quinoa, currant, sorrel | 26

KUROBUTA PIG (belly), corn, cheddar gnocchi, date mustard | 18

TOMATOES* ricotta ravioli, dandelion greens, chia seed, soft egg | 13

TAGLIATELLE cilantro, hope mussels, lamb belly, matsutake | 26

PATRALE SOLE cauliflower, pistachio, maitake, sea urchin | 36

HALIBUT* phyllo dough, hard squash, chanterelle, pomegranate | 38

WILD SALMON* celery root, artichoke barigoule, preserved lemon | 36

HERITAGE CHICKEN (pressed), shelling beans, onion, cinnamon rub | 34

LAMB (loin + sausage), broccoli, fennel yogurt, black lime | 42

HOLSTEIN BEEF (rib eye), potato + smoked blue puff, jimmy pepper, red chermoula | 54

DESSERTS

AVOCADO cucumber + passionfruit sorbet, almond milk, hemp granola, celery shot | 13

GOAT CHEESE* sorbet, sorrel panna cotta, olive oil cake, pluot, herbs | 14

DULCE DE LECHE mousse, bbq corn ice cream, raspberry, brown butter streusel | 15

WHITE melba, white raspberry sorbet, coconut, white stone fruit | 14

APPLE beignet, dark vanilla ice cream, rum cake, pie | 14

70% CHOCOLATE peanut ice cream, caramelia crème, passionfruit | 15