

Blackhawk Grille Dinner Tasting Menu

August 11th through August 18th

First Course

Roasted Pepper Soup
Toasted pinenuts, crème fraiche

Pearl Pasta Salad
Saffron, roasted summer vegetables, green onion vinaigrette

Fried Green Tomatoes
Roasted Pepper Vinaigrette, Basil Aioli

Second Course

Roasted Chicken Papperdelle
Black Mission Figs, baby artichokes, capers, thyme butter sauce

Grilled Hanger Steak
Purple potato gratin, tomato vinaigrette

Grilled Swordfish
Black beans, roasted pepper and avocado relish, cumin vinaigrette

Third Course

Pineapple Upside-down Cake
Spiced financier, dark chocolate- coconut ice cream bar

Peach Bread Pudding
orange creamsicle ice cream, vanilla bean anglaise

Fig and Pistachio Coupe
housemade ice creams, milk chocolate dipped fig

3 course \$38

Sous Chef - Ben Knox and Jason Buckley

Pastry - Stephanie Foti