Blackbird Lunch Prix Fixe

\$22 per person

appetizer

mixed greens salad
with basil dijon vinaigrette
or
confit of baby octopus with fennel,
chestnuts, finger lime, and chilis
or
broccoli soup with pork belly,
pickled mustard seeds and bitter orange

entrée

pekin duck confit with fuyu persimmon, red wine braised radishes, black beans, and sesame

or wood-grilled sturgeon with chanterelles, kohlrabi, plums, thai poppy jam and brown butter fish sauce

desserts

espresso sponge cake, blood orange, honey and golden turnip ice cream or bittersweet chocolate cremeux with cashews, butternut squash and bergamot

menu subject to change, no substitutions