

As you wish

An Event Planning Company

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Blackbird

619 West Randolph Street
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One of the Randolph Street originals, Blackbird - in its minimalistic monochromatic environment - continues to serve beautiful sexy sophisticated cuisine. The culinary creativity and food knowledge of James Beard Award Winning Chef Paul Kahan and Chef de Cuisine Mike Sheerin is an homage to food lovers everywhere! We experienced an eleven course Chef's tasting menu and every dish was a perfect combination of sweet, salty, creamy and crispy. Courses were delectably paired with everything from bubbles to a bone dry rosé to a fruity Pouilly Fuissé to a Belgian-style ale to an easy drinking red to a 10 year old tawny port.

The amuse bouche was a perfect piece of salmon belly nestled in a light broth of chocolate mole sprinkled with crushed pepitas (pumpkin seeds) and topped with a squeeze of lime. After one delicious bite, we knew this was going to be an amazing dinner! Next up were cuttlefish noodles and yes - even the foodie was a bit concerned. No reason to be! The chilled noodles had a squid-like texture and the cuttlefish flavor was subtle. The noodles were topped with green garlic (fresh), red onion jam (sweet) and trout caviar (salty) over a bed of buttermilk puree (creamy) and we all loved the color the nasturtium added.

We tasted summer in the creamy pistachio gazpacho with perfect cubes of ahi tuna and watermelon (which was which? you won't know until you try it!) and a dusting of cocoa powder added an earthy element. For the duck tartare, Blackbird slowly cooks the meat for four hours at 100°F to tenderize then tops it with big juicy cherries. For extra flavor, the duck tartare is complimented by A1 on steroids and crispy potato tots.

A beautifully poached Alaskan halibut showcased Chef's ability to pair one ingredient with another and, with each bite, gave the halibut a different texture and taste. A delicious parmesan broth was poured tableside over the halibut giving it a nice saltiness. The accoutrement of ramps (wild onions) gave a bit of spice, little gem romaine a crunch, candied pecans a hint of sweet and the cured egg yolk was creamy. A continued star of the Blackbird menu is the wood grilled California sturgeon and it was delightfully paired with English peas, braised peanuts and a perfect piece of crispy bacon in a bourbon caramel sauce.

The roasted loin of lamb was perfectly cooked but what stood out for us was the medley of greens upon which it rested - a combination of charred spring onions, green almonds and cilantro - which complimented the Colorado lamb and lightened up the entire dish. A decadent course of grilled Wagyu flatiron steak was paired with a smoky quinoa salad combined with a slightly bitter crunch of baby swiss chard and a creamy base of goat's milk caramel with a hint of citrus.

A trio of desserts continued to showcase a multitude of flavors and textures. The cara cara sorbet was a refreshing palate cleanser. A sphere of orange sorbet was perched upon a green tea graham cracker crumble. The ricotta fritters were paired with a rhubarb compote flavored with a hint of Campari. The final dessert was a dark chocolate financier with fresh apricot wedges drizzled with a saffron puree and a subtle bourbon ice cream. The last treat were olive oil madelines - perfect puffy pillows of deliciousness!



During August 2009, bring this flyer to Blackbird and receive a seven course Chef's tasting menu with a starter glass of sparkling wine for \$75



Eleven courses too much? Come to Blackbird for a 3-course prix fixe lunch for \$22 featuring simple, clean flavors using market fresh ingredients. If you are in need of private space for a rehearsal dinner, cocktail reception or business meeting, Blackbird has a second floor private dining room with its own entrance.

Welcome to a world where dining is... AS YOU WISH!

Claudia & Jane

from the small details... to the big picture

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All photos by Grant Kessler
www.grantkessler.com

Blackbird



Chilled Cuttlefish Noodles



Pistachio Gazpacho



Duck Tartare



Wood Grilled California Sturgeon



Grilled Wagyu Flatiron Steak



Dark Chocolate Financier

Hours

Lunch

Monday - Friday: 11:30 a.m. - 2:00 p.m.

Dinner

Monday - Thursday: 5:30 p.m. - 10:30 p.m.

Friday - Saturday: 5:30 p.m. - 11:30 p.m.

Contact

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Private Dining Room

Call for availability/pricing

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