

FIRST COURSE

Borscht Soup

Beets, Spiced Foam, Cold Pressed Canola Oil & Green Apples 9

Arugula w/ Chicken Confit Salad

Roasted Almonds, Pears, Fleur des Monts Cheese & Sherry Shallot Vinaigrette 13

Albacore Tuna Carpaccio

Yuzu, Radish, Jalapeno, Wasabi Mayo & Rice Puffs 15

Traditional Beef Tartare

BCB Potato Chips, Black Garlic & Horseradish Mayo 16

Sharing Table

Chef's Choice of 4 different appetizers 24

MAIN COURSE

Housemade Pappardelle Pasta

Local, Seasonal Vegetables 22

Truffled Quebec Chicken Breast

Cauliflower, Parsnip Puree, Carrots, Arugula, Mushrooms & Lemon Garlic Jus 28

BC Albacore Tuna

Kuri Squash, Mushrooms, Rapini, Radish, Olives & Bacon Vinaigrette 28

Seared Atlantic Scallops

Popcorn Puree, Green Onion, Beets, Spaghetti Squash & Vanilla Salt 28

BCB Signature Steak Frites*

Black Angus Striploin, Maitre D'Hotel Butter, Sage Frites & Peppercorn Bordelaise 34

Richard's Angus Burger [Tuesday through Thursday]

Smoked Bacon, Sharp Cheddar, Secret Sauce, Pomme Frites*, Pickles & Truffle Mayo 20

*BCB Frites are cooked in Peanut Oil

GIFTS

Black Cat Bistro T - Shirts 25

Black Cat Bistro Gift Certificate 25/50/100

DESSERT & CHEESE

Classic French Lemon Tart

Traditional With A Finishing Touch 9

Hazelnut Financier

Brown Butter Ice Cream, Creme Anglaise & Biscotti Crumble 9

Traditional Crème Brûlée

Tahitian Vanilla 9

Rocky Road

Dark Chocolate, Marshmallow, Oreo Soil, Caramel & Banana-Almond Ice Cream 11

BCB Artisan Cheese Plate

Six Of Our Favourite Selections, Truffle Honey, Apple Butter & Nuts 18

DESSERT WINE [2 oz.]

Chateau de Rayne Vigneau Sauternes 2007 14

Domaine des Berdardins Muscat de Beaumes-De Venise 2009 Rhone, France 8

Quady 'Essensia' Orange Muscat 2010 9

ICE WINE [1 1/2 oz.]

Inniskillen Vidal 2007 15

Stoney Ridge Gewurztraminer 2009 20

Fortifieds [2 oz.]

Fonesca Bin 27 8

Quinta Do Noval Black 9

Stoney Ridge 'Passion' Cabernet Franc/Baco Noir 9

OUR KITCHEN

Chef

Patricia Larkin

Sous-Chef

A..J. Lapointe

Supporting Cast

Elias Silva Resinas, Greg Miller, Manon Beaubien, Joel Herrington & Alex Burpee

Good food takes time. We make everything from scratch and to order, so if you are in a hurry please let us know and we will do our best to accommodate your request.