

Blackbird

SANTA BARBARA RESTAURANT WEEK 2025

First Course

Grilled Peach, Little Gem & Pistachio Salad
petite tomatoes, paneer, cured sumac vinaigrette

or

English Pea Bisque
pea tendrils, eurocream, black forest ham

Second Course

Shrimp & Crab Cocktail
celery, bloody mary, horseradish

or

Santa Barbara Copper Rock Fish Crudo
blood orange aguachile, avocado, fresno

Entrée Course

Seared New York Steak
marbel papas bravas, heirloom tomato chimichurri

or

Roasted Beet Risotto
candy strip, chioggia and rojo, pomegranate gastrique, crispy beet greens

or

Wild Isle Salmon
clams, pork belly, chicharron