BLACK STAR FARMS

Harvest Dinner

Chef Jack Wenz

Thursday, February 14, 2019

For You to Share

House Cured Salmon Vol-Au-Vent
Wonton Chip, Charred Vegetable
Pear Balsamic-Raspberry Brie Kiss
Bedazzled Sparkling

First

Rosemary Skewered Colossal Prawn
Salanova Greens-Maple Beet Vinaigrette
2016 Arcturos Sauvignon Blanc

Second

Roasted Quail Breast
Stuffed with Duxelles of
Morel Mushroom and Foie Gras
2016 Arcturos Pinot Noir

Third

Bedazzled Strawberry Soup
White Balsamic Crème Fraîche
2017 Arcturos Pinot Noir Rosé

Fourth

Dinner for Two
Noisette of Elk Au Poivre
Split Whole Roasted Lobster
Delicate Baby Vegetables
White Truffle Brushed New Potatoes
Vintners Select or 2017 Arcturos Sur Lie Chardonnay

Fifth

Decadent Chocolates and Spice for Two
Sirius Cherry Dessert Wine

Wines featured this evening are available for purchase after dinner