



An Agricultural Destination

BLACK STAR FARMS

Goose & Winter Greens - March Dinner by Executive Chef Jonathan Dayton

Amuse

Leg of goose confit spanakopita, Riesling grape reduction

2008 Brut Sparkling

First

Goose ham and winter green salad, poached pear, charred pickled onions, verjus

2007 Arcturos Semi-Dry Riesling

Second

Kale dumplings with consommé of goose, root vegetables

2011 Sur Lie Chardonnay

Third

Smoked goose sausage, potato stuffed collard greens, mustard seed

2011 Arcturos Pinot Noir

Fourth

House ricotta and goose ravioli, swiss chard, summer tomato and basil

2011 Arcturos Cabernet Franc

Fifth

Torta de blea, goose egg custard, apple

Sirius Maple