



BLACK STAR FARMS

## Harvest Dinner

Chef Lance Griffus

Saturday, December 2, 2017

### First

9 Bean Rows' Roasted Carrots  
tarragon pesto, pea shoot, walnut, rye,  
porcini mushroom, goat cheese  
*2016 Arcturos Grüner Veltliner*

### Second

Pork Belly Confit  
baby beet, chard, soy mirin glaze, sesame  
*2016 Arcturos Semi-Dry Riesling*

### Third

Oleson's Farm Bison Carpaccio  
arugula, fennel, Maldon sea salt, extra virgin olive oil,  
Leelanau Cheese raclette, black garlic  
*2013 Arcturos Pinot Noir*

### Fourth

Smoked Oleson's Farm Bison Tenderloin  
fire roasted fingerling potato,  
black winter truffle demi-glace,  
baby parsnip  
*Vintners Select*

### Fifth

Maple Spiced Poached Pear  
vanilla panna cotta, almond  
*2017 Bubbly Nouveau*

*Wines featured this evening are available for purchase after dinner*