



BLACK STAR FARMS

## Harvest Dinner

Chef Lance Griffus

Saturday, April 14, 2017

### First

Asparagus Bisque  
Pesto-Creme Fraiche-Torn Crouton

*2016 Arcturos Sauvignon Blanc*

### Then

Pork Belly  
Rhubarb Preserves-Corn Bread-Basil Oil

*2016 Arcturos Pinot Noir Rosé*

### Followed by

Duck Confit  
Rhubarb Gastrique-Roasted Asparagus-Leek-Chive-Fingerling Potato

*2013 Arcturos Pinot Noir*

### Finishing with

Vanilla Panna Cotta  
Strawberry & Rhubarb Compote-Pistachio-Creme Anglaise

*Delighted Sparkling*

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