



BLACK STAR FARMS

Harvest Dinner

Chef Jack Wenz
Chef Lance Griffus

Wednesday, June 13, 2018

First

Chilled Broth of Herbs & Wheatgrass

Blueberries-Raspberries-Blackberries-Currants-Edible Flowers
2017 Arcturos Pinot Noir Rosé

Second

Potato Nest & Quail Egg

9 Bean Rows Rocket Arugula-Granny Smith Apple-Crispy Prosciutto-
Verjus & Wholegrain Mustard Vinaigrette
2016 Arcturos Pinot Blanc

Third

Guinea Fowl Ratatouille

Lemon Beurre Blanc-Ramp Pesto
2013 Arcturos Pinot Noir

Fourth

Oleson's Smoked Bison Tenderloin

Kale Purée-BSF Red House Red Soaked Cherries-Charcoal Potato
2013 Arcturos Merlot

Fifth

Rhubarb Sorbet & Chocolate Mousse

Strawberry Meringue-Candied Pistachio-Cocoa Nib
Sirius Raspberry Bedazzled Sparkling

Wines featured this evening are available for purchase after dinner