



BLACK STAR FARMS

Harvest Dinner

Chef Jack Wenz
Chef Lance Griffus

Wednesday, August 8, 2018

First

Tempura Squash Blossom

Idyll Farms Fennel Pollen Chevre-Tomato Vinaigrette-Basil Oil
2017 Arcturos Pinot Noir Blanc

Second

Tuna Poke

Avocado Mousse-Sea Beans-Fried Rice Noodles-Pickled Watermelon & Cucumber-Lotus Root-
Sweet Soy Sauce Reduction
2017 Arcturos Gewurztraminer

Third

Pan Seared Sea Scallops

Sweet Corn-Speck-Parmesan Foam
2016 Arcturos Sur Lie Chardonnay

Fourth

Eckerle's Beef Tenderloin

Parsnip Puree-9 Bean Rows Baby Vegetables-Feature Wine Demi-Glace
2016 Wine Club Selection Isidor's Choice

Fifth

White Wine Poached Pear

Brie-Toasted Almond-Honey-Vanilla
2016 Arcturos Late Harvest Riesling

Wines featured this evening are available for purchase after dinner