



BLACK STAR FARMS

## Harvest Dinner

Saturday, November 10, 2018

**Chef Jack Wenz**

### First

Foie and Pear Brûlé  
Chardonnay & Balsamic Essence  
*2010 Brut Cuvée*

### Second

Beet- Feta-Chestnut Compote  
Shaved Wagyu Bresaola  
100 Year Balsamic  
*2017 Arcturos Pinot Noir Rosé*

### Third

Wild Caught Blackened Salmon Wellington  
Braised Winter Greens En Croûte  
Saffron Cream Sauce  
*Vintners Select Pinot Noir*

### Fourth

Cherry Wood Fired Elk Chop  
Boniato Puree, Glazed Turnips  
Riesling Grape Reduction & Demi Glaze  
*2013 Arcturos Merlot*

### Fifth

Black Cherry Pretzel Tarte  
Marzipan  
*Sirius Red Dessert Wine*

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