



BLACK STAR FARMS

New Year's Eve Dinner

Chef Jack Wenz

Monday, December 31, 2018

Amuse

Game Bird Pâté En Croûte
Duck-Pheasant-Quail, Pistachios,
Cured Tart Cherries, Wrapped in a Delicate Pastry
Pistachio Gremolata
2017 Arcturos Pinot Noir Blanc

First Course

Lobster Rouille
Saffron Fumé
2016 Arcturos Pinot Blanc

Second Course

Smoked King Salmon and Crab Cake
Parsnip Crème - Raspberry Habanero Jam
2016 Arcturos Pinot Noir

Intermezzo

2018 Bubbly Nouveau Sorbet

Third Course

Cherry Wood Fire Roasted
Locally Sourced Beef Tenderloin
Candy Striped Beets, Maytag Dauphinoise
Porcini Foie Sauce
2013 Arcturos Merlot

Fourth Course

Macadamia Brittle Tuile
Filled with Godiva Chocolate Frappe
Arcturos Cabernet Franc Soaked Cherries
Madagascar Vanilla Chantilly
Sirius Red Dessert Wine

Finale

Norman Love Truffle