



BLACK STAR FARMS

Morel Harvest Dinner

Chef Jack Wenz

Friday, May 17, 2019

First

Black Cap Poppers

Black Morels Stuffed with Duck Confit & Comte Cheese

Butternut A La Nage - Ramp Pesto

2016 Arcturos Pinot Noir Rosé

Second

Local Spring Offerings

Baby Oak - Dandelions - Sunflower Shoots - Watermelon Radish

Toasted Pine Nuts - Pickled Morel Shards - Tear Drop Tomatoes

Strawberry Citrus Vinaigrette

2016 Arcturos Grüner Veltliner

Third

Morel and Oyster Bisque

Rich Mushroom Bisque - Verjus Reduction

Mirin Smoked Ramps - Crispy Morels

2016 Arcturos Pinot Noir

Fourth

Veal Torando & Lobster Fritter

Veal Medallion Grilled using Cab Franc Oak

Lobster and Vanilla Bean Fritter

Pan Sauce of Brandied Peppercorn & Morels

Fresh Fava Beans - White Asparagus Tips

2016 Arcturos Cabernet Franc

Fifth

Finalé

Red Velvet Cake - Maple Morel Buttercream

Spanish Candied Nuts

Brown Butter Ice Cream

Sirius Maple Dessert Wine

Wines featured this evening are available for purchase after dinner