



BLACK STAR FARMS

Harvest Dinner

Chef Jack Wenz

Wednesday, June 12, 2019

First

Wild Gathered Greens
Salt Cured King Salmon
Pickled Watermelon – Rhubarb Balsamic Reduction
2018 Arcturos Pinot Noir Rosé

Second

Diver Scallop
Cured Ginger - Strawberry Chutney
2017 Arcturos Sur Lie Chardonnay

Intermezzo

Bedazzled Strawberry Intermezzo

Third

Pheasant Confit
Roasted Rhubarb Salsa
2017 Arcturos Gamay Noir

Fourth

Center Cut Veal Tenderloin Wrapped with
House Made Lamb Bacon
Rhubarb Glacé - Smoked Strawberry Jerky
2013 Arcturos Merlot

Fifth

Strawberry Trifecta
White Chocolate Strawberry Mousse
Strawberry Pâte de Fruit
Candied Strawberries – *Black Star Farms* Hard Cider Granola
Delighted Sparkling