



BLACK STAR FARMS  
New Year's Eve Dinner  
Chef Jack Wenz

*Tuesday, December 31, 2019*

*Amuse*

White Fish Pâté  
Smoked Roe - Crème Fraîche  
*2017 Blanc de Blanc*

*First Course*

Grilled Romaine Heart  
Lamb Bacon - Duck Egg - White Anchovies  
*2017 Arcturos Sauvignon Blanc*

*Second Course*

Corned Lamb Chop  
Pomegranate - Fennel Slaw  
*2018 Arcturos Gamay Noir*

*Intermezzo*

Frozen Lemon Drop

*Third Course*

Cavatappi - Brie and Manchego  
Lobster Tempura  
*2017 Arcturos Pinot Blanc*

*Fourth Course*

Châteaubriand  
Rich Cabernet Sauce - Citrus Zest  
*2016 Leorie Vineyard Merlot Cabernet Franc*

*Finale*

NYE Sampler  
Chocolate  
Fruit  
Citrus  
*2019 Bubbly Nouveau*