



BLACK STAR FARMS

## Valentine's Dinner

**Chef Jack Wenz**

**Friday, February 14, 2020**

### **First to Share**

Miso Glazed Center Cut Ahi Tuna  
House Made Kimchi - Fresh Horseradish  
*2018 Sparkling Riesling*

### **Second**

Duck Pastrami  
Citrus Brûlée - Shaved Pickled Brussels Sprouts  
Hearts of Palm - Cider Mustard  
*2018 Arcturos Pinot Noir Rosé*

### **Third**

Seafood Timbale  
Scallop - Shrimp - Lobster  
Brunoise Apples and Fennel  
Hazelnut Romanesco  
*2017 Arcturos Pinot Blanc*

### **Intermezzo**

Rose Petal Sorbet

### **Fourth**

Veal Tournedo Rossini  
Locally Grown Shitake Mushrooms - Crispy Leeks  
Cabernet Franc Foie Gras Butter  
*2016 Arcturos Merlot*

### **Fifth to Share**

Raspberry Chocolate Torte  
Hazelnut Shortbread  
Cherry Balsamic Ice Cream  
*Sirius Raspberry Dessert Wine*

*Wines may be subject to change.*