



BLACK STAR FARMS

New Year's Eve Dinner

Chef Leah Moerdyk

Saturday, December 31, 2022

First Course

Grilled Shrimp Cocktail

House-Made Charred Tomato Cocktail Sauce, Charred Lemon,
Lakeview Hills Farms Microgreens

2017 Blanc de Blanc

Second Course

Heritage Blend Local Greens

Pickled Grapes, Orange Supremes, Red Onion, Brie, Walnuts.
Fustini's Invecchiato Herb Vinaigrette

2021 Arcturos Pinot Noir Rosé

Third Course

Saffron Butter Poached Crab Risotto

Lobster Stock, Charred Lemon Crema, Parmesan Frico

2020 Arcturos Pinot Blanc

Intermezzo

Pomegranate Rose Granita

Fourth Course

Pork "Wellington" Roulade

Maple Bacon Brussel Sprouts, Heritage Rainbow Carrots,
Rosemary Demiglace, Puff Pastry

2017 A Capella Pinot Noir

Finale

Key Lime Panna Cotta

Coconut Streusel, Burnt Honey Caramel, Blueberry Curd

2022 Bubbly Nouveau

**Menu subject to change based on availability.*