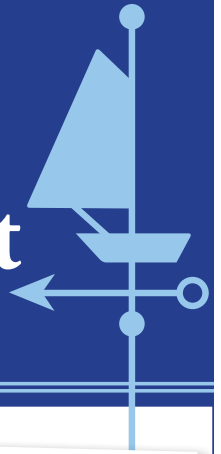


# Black Star Farms Wine Dinner at Stafford's Weathervane Restaurant



**Friday, November 2, 2012, 6:30 pm**

Join Stafford's Weathervane for a wine dinner featuring Michigan wines from Black Star Farms. Lee Lutes of Black Star Farms will present the wine pairings.

## **Reception**

Game sausage, fall fruits, assorted cheese and smoked whitefish spread

*Wine Selection: Black Star Farms Hard Cider*

## **First Course**

Smoked chicken and apple bisque

*Wine Selection: Black Star Farms Arcturos Dry Riesling*

## **Second Course**

Baked panchetta macaroni and cheese with a parmesan crust

*Wine Selection: Black Star Farms Arcturos "Sur Lie" Chardonnay*

## **Third Course**

Braised duck and butternut squash rizzolis with cider buerre blanc

*Wine Selection: Black Star Farms Arcturos Merlot*

## **Fourth Course**

Venison with blackberry coulis and potato cakes

*Wine Selection: Black Star Farms Leorie Vineyards Merlot/Cabernet Franc*

## **Dessert Course**

Cranberry apple crepes with maple cream sauce

*Wine Selection: Black Star Farms Sirius Maple dessert wine*

*\$50 per guest. Seating is limited. Make your reservations today, 231-547-4311.*

***Always fresh, always fabulous!***



**STAFFORD'S WEATHERVANE RESTAURANT**  
**231-547-4311 • STAFFORDS.COM**