



BLACK STAR FARMS

Valentine's Harvest Dinner

Chef Lance Griffus

Wednesday, February 14, 2018

Amuse

Flight for Two:

Duck Confit Tart with
Vanilla Whipped Sweet Potato and
Blueberry Maple Syrup
Blue Cheese Stuffed Bacon Wrapped Dates
Herb Goat Cheese Bruschetta
Bedazzled Sparkling

First

Charred Tomato & Caramelized Onion Bisque with
Leelanau Cheese Raclette Crostini
2016 Arcturos Pinot Noir Rosé

Second

Heirloom Salad with Spiced Nuts,
Fresh Berries, French Brie, and
Champagne Vinaigrette
2013 Arcturos Pinot Noir

Third

Surf and Turf
Petite Filet with Truffle Demi, Prosciutto and Basil Wrapped Shrimp,
Grilled Asparagus, and Potato Dauphinoise
Vintners Select
2016 Arcturos Sur Lie Chardonnay

Dessert

Chocolate Flight for Two:
Chocolate Dipped Tuxedo Strawberries
Milk Chocolate Mocha Truffles
Dark Chocolate Raspberry Truffles
Sirius Red Dessert Wine

Wines featured this evening are available for purchase after dinner