



BLACK STAR FARMS

Harvest Dinner

Executive Chef Cole Thornton

Wednesday, July 12, 2017

First

Caramelized onion and
Idyll Farms goat cheese tart,
9 Bean Rows lettuce and radish,
pumpkin seed vinaigrette
Bedazzled

Second

Ricotta gnocchi,
charred spring onion pesto,
pecorino toscano,
Loma Farm mustard greens
2016 Arcturos Pinot Blanc

Third

Indian Brook rainbow trout,
cornmeal crusted, spinach,
blistered cherry tomatoes, fennel,
lemon butter
2015 Arcturos Pinot Gris

Fourth

Eckerle Ranch NY Strip loin,
brown butter and thyme roasted mushrooms,
garlic creamed kale,
Cabernet Franc demi-glace
2013 Arcturos Cabernet Franc

Fifth

Summer berry tart, lavender ice cream,
spiced cashew brittle
*Sirius Cherry, Arcturos Late Harvest Riesling
Cordial*