



BLACK STAR FARMS

Harvest Dinner

Chef Sarah Welch

Wednesday August 9th, 2017

First

House-made Vache, grape relish,
garlic studded wheat bread, grape jam
2016 Arcturos Pinot Blanc

Second

Nappa salad, kimchi dressing,
local radish, bagna cauda, farm egg
2013 Arcturos Grüner Veltliner

Then

Shrimp and scallion dumplings, pickled chokes
corn preserve, radish salad
2016 Arcturos Pinot Gris

Followed by

Seared lamb loin, eggplant puree, local mushrooms, gooseberry preserve
2013 Arcturos Cabernet Franc

Finished with

Blackberry sorbet, goat milk pudding,
coriander-ginger crumble
Sirius Red Dessert Wine