



BLACK STAR FARMS

Harvest Dinner

Chef Jennifer Blakeslee and
Chef Eric Patterson
of the Cook's House

Wednesday, October 18th, 2017

First

Striped Bass / Saag /
Raw & Braised Fennel / Crispy Pancetta
2016 Arcturos Pinot Gris

Second

Slab Bacon /
Ragout of Lentils and Mushrooms /
Fried Mushrooms / Pea Shoots
2012 Tribute Pinot Noir

Third

Goat Shoulder and Leg / Cauliflower / Eggplant / Tomato / Mint / Sumac
2013 Leorie Vineyard Merlot / Cab

Fourth

Duck Confit / Arugula / Pears /
Candied Walnuts / Verjus / Brown Butter
2016 Arcturos Barrel Aged Chardonnay

Fifth

Apple Hand Tarts
Apple Brandy & Maple Dessert Wine Cordial

Wines featured this evening are available for purchase after dinner