



BLACK STAR FARMS

Harvest Dinner

Chef Lance Griffus

Saturday, November 11, 2017

First

Pierogi - creme fraiche - cabbage slaw - bacon lardons
2016 Arcturos Dry Riesling

Second

Roasted Butternut Squash Bisque – pepita - sage - cinnamon oil
Vintners Pinot Noir

Third

Hard Cider Glazed Scottish Salmon -braised apple and
red cabbage - golden raisin parsnip purée - kale chip
2016 Arcturos Pinot Noir Rosé

Fourth

Roasted Pork Tenderloin - wild rice - Brussel sprouts -
candied nuts - charred carrot cranberry gastrique
2013 Arcturos Cabernet Franc

Fifth

Carrot and parsnip cake –
brown butter frosting - candied nuts –
Michigan maple syrup - sage
Sirius Maple Dessert Wine

Wines featured this evening are available for purchase after dinner