



BLACK STAR FARMS

Harvest Dinner

Executive Chef Cole Thornton

Saturday, February 11, 2017

First

Seared sea scallop, roasted cauliflower, blood orange gastrique, crispy capers
2015 Arcturos Pinot Gris

Second

Wood fire-roasted chestnut soup with
pear brandy, lamb bacon, chives
2013 Black Star Farms Pinot Noir

Third

Honey crisp apple, roasted squash, pomegranate, goat cheese, arugula,
candied hazelnuts, curry vinaigrette
2015 Arcturos Sauvignon Blanc

Fourth

Black Star Farms dijon-crusting lamb chops with mint pesto, truffle potato puree, glazed heirloom
carrots
2013 Arcturos Cabernet Franc

Fifth

Espresso & chocolate pot du crème, candied ginger,
raspberry champagne Sorbet
Sirius Raspberry Dessert Wine