



BLACK STAR FARMS

Harvest Dinner

Executive Chef Cole Thornton

Wednesday, May 10, 2017

First

Spring pea soup, morel + brandy cream, molasses
cured lamb bacon, pea shoots, mint.

2016 Arcturos Pinot Noir Rosé

Second

Asparagus and morel salad,
Leelanau Cheese Co. truffle fromage blanc,
Black Star Farms heritage pig prosciutto, poached egg,
radish, ramp vinaigrette.

2013 Arcturos Grüner Veltliner

Third

Fresh fettucine with morel and
ramp-top pesto, white wine, butter, parmesan.

2016 Arcturos Pinot Blanc

Fourth

Morel-crusted short ribs, creamy polenta with
raclette, lemon-garlic spinach

Vintners Select

Fifth

Belgian dark chocolate cake,
brown butter crust,
bourbon caramel sauce, candied morels

Sirius Maple Dessert Wine

