



BLACK STAR FARMS

Harvest Dinner

Chef Lance Griffus

Saturday, April 14, 2018

First

Asparagus Bisque
Pesto-Torn Crouton-Crème Fraîche

2016 Arcturos Sauvignon Blanc

Then

Pork Belly
Corn Bread-Rhubarb Mustarda-Basil Aioli

2016 Arcturos Pinot Noir Rosé

Followed by

Duck Confit
Rhubarb Gastrique-Grilled Asparagus-Duck Fat Roasted Fingerling Potatoes

2013 Arcturos Pinot Noir

Finishing with

Basil Panna Cotta
Strawberry Rhubarb Compote-Anise Tuile

Delighted Sparkling

Wines featured this evening are available for purchase after dinner