



BLACK STAR FARMS

Harvest Dinner

Chef Jack Wenz

Wednesday, June 12, 2019

First

Wild Gathered Greens
Salt Cured King Salmon
Pickled Watermelon – Rhubarb Balsamic Reduction

Second

Pheasant Confit
Roasted Rhubarb Salsa

Intermezzo

Bedazzled Strawberry Intermezzo

Third

Diver Scallop
Cured Ginger - Strawberry Chutney

Fourth

Center Cut Veal Tenderloin Wrapped with
House Made Lamb Bacon
Rhubarb Glacé - Smoked Strawberry Jerky

Fifth

Strawberry Trifecta
White Chocolate Strawberry Mousse
Strawberry Pâte de Fruit
Candied Strawberries – *Black Star Farms* Hard Cider Granola