



BLACK STAR FARMS

**Chef's Garden**  
**Harvest Dinner**  
Chef Jack Wenz

Wednesday, August 14, 2019

**First**

Fire Roasted Hungarian Pepper  
*Idyll Farm Chèvre*  
Crispy Lamb Bacon - Heirloom Carrot Oil  
*Bedazzled Sparkling*

**Second**

Roasted Summer Squash  
Lobster Croquette  
Cured Lemon Emulsion  
*2017 Arcturos Sauvignon Blanc*

**Third**

Fried Green Tomato  
Devil's Cut Maple Glaze Duck Breast  
Tart Cherry - Scorpion Pepper Relish  
*2017 Arcturos Gamay Noir*

**Fourth**

Center Cut Bison Tenderloin  
*Midnight Harvest Maitake Mushrooms*  
Smoked Heirloom Tomato Butter  
*2016 Arcturos Merlot*

**Fifth**

Honey Lavender Short Bread  
Cantaloupe Ice Cream  
Raspberry Kavas Sauce  
*Sirius Raspberry Dessert Wine*

*All ingredients noted in gold are from Chef's Garden,  
others sourced within three miles of Black Star Farms.*