



BLACK STAR FARMS
**Fall Squash & Apples
Harvest Dinner**
Chef Jack Wenz

Wednesday, October 9, 2019

First

Prosciutto wrapped Heirloom Apple filled with *Emmi Kaltbach* Cave-Aged Le Gruyère
Spiced Cider Balsamic
Hard Apple Cider

Second

Trio of Fall Squash
Roasted Chicory – Quail Egg
2017 Barrel Aged Chardonnay

Third

Sirius Cherry Braised Duck Confit
Blue Potato Rosette – Smoked Greens
Vintners Select Pinot Noir

Fourth

Filet of Mangalitsa Collar
House Made Apple Sauce – Roasted Beets
Vintners Select

Fifth

Sweet Potato Pie
Macadamia Nut Crust – Mallo Brûlé
Sirius Maple Dessert Wine