



## BLACK STAR FARMS

### 5-Course Private Dinner

#### Sample Menu

Chef John Wojnarski

#### Tempura Haricot Vert

Local Haricot Vert,  
Ramp Pesto, Gruyère Mornay  
*Sparkling Riesling*

#### Michigan Strawberry Soup

Michigan Strawberries,  
Cashew, Mint  
*Arcturos Pinot Noir Rosé*

#### Snap Pea Salad

Snap Peas, Baby Carrot, Spinach,  
Orange Sesame Dressing  
*Arcturos Grüner Veltliner*

#### Barrel-Smoked Angus Beef Filet

Michigan-Craft Angus Beef Filet,  
Ginger Shiitake Sauce, Corn Succotash  
*Vintners Select*

#### Cinnamon Cream Puff

Cinnamon Pâte à Choux,  
Wild Strawberry Ice Cream,  
Valrhona Chocolate Sauce  
*Sirius Raspberry Dessert Wine*



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## **5-Course Private Dinner Sample Menu Chef John Wojnarski**

### **Chilled Cucumber & Tahini Soup**

Spicy Pumpkin Seeds,  
Tomato, Dill  
*Bedazzled*

### **Roasted Squash and Zucchini**

Whipped Feta, Pink Coriander,  
Tarragon, Thistle Honey  
*Arcturos Pinot Gris*

### **Sesame Bread**

Cilantro, Chili Adha,  
Fustini Olive Oil  
*Arcturos Pinot Noir Rosé*

### **Spiced Salmon & Parsley Oil**

Spinach, Toasted Orzo, Dill,  
Chili Yogurt  
*Arcturos Pinot Noir*

### **Panna Cotta**

Cherry, Hibiscus, Pistachio  
*Sirius Cherry Dessert Wine*