



BLACK STAR FARMS

Summer Arcturos Dinner

Chef Oumar Sy

Thursday, July 14, 2022

First

Chilled Asparagus Soup

Red Pepper Coulis

2018 Blushed Sparkling Wine

Second

Sea Scallops

Seared over Bibb Lettuce with Truffle Vinaigrette

2019 Arcturos Pinot Blanc

Third

Halibut

Seared with Jerusalem Artichoke and Grilled Asparagus Barigoule

2021 Arcturos Sauvignon Blanc

Fourth

Duck Breast Confit

Roasted Turnips, Huckleberry Gastrique

2019 Arcturos Gamay Noir

Fifth

Dessert Trio

Crème Brûlée, Chocolate Mousse, Fruit Tart

Sirius Raspberry Dessert Wine

**Menu subject to change based on availability.*