



BLACK STAR FARMS

Arcturos Mediterranean Seafood Dinner

Chef John Korycki

Friday, August 25, 2023

Apertivi

Danieli Taralli Pugliesi

Focaccia di Olio D'oliva

Taralli Crackers, House-Made Focaccia

2018 Blanc de Noir

First

Gambero con Pappa al Pomodoro

Olive Oil Poached White Shrimp,

Chilled Tomato Bread Soup, Basil Olive Oil

2022 Arcturos Pinot Noir Rosé

Second

Cappesante con Finferli

Seared Hudson Canyon Sea Scallops,

Michigan Chanterelle Mushrooms

2020 Arcturos Pinot Noir Blanc

Third

Ippoglosso con Rucola, Limone

Alaskan Halibut, Lakeview Hill Farms Arugula,

Preserved Lemon Agrumato Olive Oil

2021 Arcturos Pinot Blanc

Fourth

Branzino al Cartoccio

Mediterranean Sea Bass Baked "In a Packet"

Summer Squash, Sweet Basil

2022 Arcturos Sauvignon Blanc

Fifth

Crostata di Pesche

Michigan Peach Tart, Amaretti, Vanilla Gelato

2020 Arcturos Solstice Riesling

Menu subject to change based upon availability.