



BLACK STAR FARMS

Arcturos Dinner

Fall Flavors Presented By

Chefs John Korycki, Leah Moerdyk, Michelle Carrizales

Saturday, October 28, 2023

First

Polenta Taleggio

Taleggio Cheese, Rosemary, Fall Wild Mushrooms,
Agrumato Lemon Extra Virgin Olive Oil,
Lakeview Hill Farms Micro Greens
2019 Anniversary Cuvée Blanc de Noir

Second

Honey Roasted Carrot and Beet with Farro

Idyll Farms Goat Cheese, Lakeview Hill Farms Arugula,
Toasted Pecan, BSF Hard Apple Cider Vinaigrette.
2022 Arcturos Pinot Noir Rosé

Third

House-Made Butternut Squash Tortelloni

Braised Locally-Sourced Goat, Sage, Brown Butter,
Parmigiano-Reggiano, Aceto Balsamico Di Modena I.G.P.
2021 Arcturos Gamay Noir

Fourth

Roasted Culver Duck Breast

Pumpkin Caponata, Italian Agrodolce,
Brussel Sprout Purée, Crispy Brussel Sprout Leaves
2020 Arcturos Merlot

Fifth

Pumpkin Apple Spice Cake

Orange Mascarpone, Ginger Cookie Crisp, Bourbon Caramel
Sirius Maple Dessert Wine

Menu subject to change based upon availability.