



BLACK STAR FARMS

New Year's Eve Dinner

Chef John Korycki

Sunday, December 31, 2023

First Course

“Champagne” & Caviar

East Coast Raspberry Point Oyster, Blanc de Blanc Glacage, Calvisius Caviar
2018 Blanc de Blanc

Second Course

Beet Tartare

Idyll Farms Goat Cheese, Lentil Salad, Warm Prosciutto and Balsamic Dressing
2020 Arcturos Pinot Noir Blanc

Third Course

Vanilla Butter Poached Lobster

Blood Orange Hollandaise, Ruby Grapefruit
2022 Arcturos Barrel Aged Chardonnay

Fourth Course

Duck Ravioli

Red Wine Braised Duck, Parmigiano, Montasio Crema, Aged Balsamico
2017 A Capella Pinot Noir

Fifth Course

Prime Sirloin

Roasted Wagyu Sirloin, Porcini Mushrooms, Red Wine Butter
2018 Leorie Vineyard Merlot Cabernet Franc

Finale

Citrus Tiramisu

Limoncello, Mascarpone, Blood Orange
2023 Bubbly Nouveau

The menu is subject to change based on availability.