



BLACK STAR FARMS

Arcturos Dinner

Presented By

Chef John Korycki

Friday, February 23, 2024

Antipasto

Shrimp & Basil

Tempura Shrimp with Basil,
Tomato-Bread Soup,
Sweet Basil Olive Oil

Sparkling Riesling

Primo

Agnolotti & Asparagus

Ravioli filled with Valle d'Aosta Fontina Fondue,
Sautéed Asparagus, Truffled Cream

2022 Arcturos Sauvignon Blanc

Secondo

American Waygu Sirloin

Seared Culotte Sirloin Steak with Rosemary & Thyme,
Herbed Spaetzle, Porcini Mushrooms, Red Wine Sauce

2021 Arcturos Cabernet Franc

Dolce

Strawberry Sabayon

Sweet Strawberries, Fresh Mint,
Warm Late Harvest Riesling Sabayon

2020 Solstice Riesling

Menu subject to change based upon availability.