



**BLACK STAR FARMS**  
**Arcturos Summer is for**  
**Seafood Dinner**  
**Chef John Korycki**  
**Friday, June 28, 2024**

**Apertivi**

Taralli Crackers,  
House-Made Rosemary Crackers  
*Blanc de Blanc Sparkling*

**First**

**Bluefina Pacific Tuna**  
Crudo, Wasabi Caviar, Seaweed Salad  
*2022 Arcturos Pinot Noir Rosé*

**Second**

**Argentinian Red Shrimp**  
Gently Olive Oil Poached,  
Basil Bomba Rice Salad  
*2022 Arcturos Dry Riesling*

**Third**

**Hudson Canyon Sea Scallops**  
Cast Iron Seared, Michigan Mushrooms, Lakeview Hill Farms Arugula,  
Parmigiano-Reggiano, Aged Balsamico  
*2021 Arcturos Pinot Noir Blanc*

**Fourth**

**Alaskan King Salmon**  
Cedar Plank Roasted, Lemon Herb Butter,  
Summer Squash, Sweet Basil  
*2021 Arcturos Gamay Noir*

**Fifth**

**Michigan Berry Tart**  
Idyll Farms Goat Ricotta, Vanilla Gelato  
*Sirius Raspberry Dessert Wine*

*Wines available to purchase are listed on the back.*