



BLACK STAR FARMS

New Year's Eve Dinner

Chef's Showcase

Tuesday, December 31, 2024

On the Table with Chef Leah

House Made Focaccia

Lemon Herb Ricotta, Cucumber, Dill, Lemon Agrumato Extra Virgin Olive Oil

First Course with Chef Michelle

Popcorn Salad

Arugula, Pear, Beet Dusted Popcorn, Pistachio, Red Onion, Blood Orange Vinaigrette

Sparkling Riesling

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Second Course with Chef JK

Hudson Canyon Scallops

Roasted Sweet Squash, "Prosperity" Spiced Lentils

2022 Arcturos Pinot Blanc

Third Course with Chef JK

Raclette Agnolotti

Leelanau Cheese Fondue, Sautéed Mushrooms, Truffled Parmigiano Cream

2021 Arcturos Pinot Noir

Intermezzo with Chef Leah

Green Apple Gazpacho

Fennel, Micro Herbs

Fourth Course with Chef Tyler

Herb-Crusted Rack of Lamb

Eggplant Caponata, Fondant Potatoes, Wine Cherry Pan Sauce, Herb Purée

2020 Isidor's Choice Terrace Red

Finale with Chef Michelle

Vanilla Panna Cotta

Blood Orange Brandy Sauce, White Chocolate Mousse, Red Velvet Crumbs

2020 Solstice Riesling

The menu is subject to change based on availability.