



BLACK STAR FARMS

Sail to Sicily Dinner

Chef John Korycki

Per il Tavolo

For the Table

cherry tomatoes & basil crostini

sfinzione – focaccia with tomato & Sicilian oregano

caciocavallo – aged provolone cheese

arancini – fried risotto & mozzarella

Sparkling Dry Riesling

Primo

Tonno

seared tuna, orange, fennel & pine nut cous cous,

Castelvetro olives, caper salsa verde

Arcturos Pinot Noir Rosé

Secondo

Pesce Spada

grilled swordfish, eggplant & summer vegetable caponata

Tonda Iblea extra virgin olive oil, lemon agrumato

Arcturos Gamay Noir

Dolce

Torta Al Pistacchio

warm, soft-centered pistachio cake,

vanilla gelato, BSF cherry wine compote

Sirius Cherry Dessert Wine

The menu is subject to change based on availability.