



BLACK STAR FARMS

Swedish Dinner

Chef Tyler Rushford

2025

Pressgurka & Rödbetssallad

sweet pickled cucumber and dill salad,
creamy beetroot and red onion salad

Arcturos Sauvignon Blanc

Smörgåstårta

Swedish Sandwich Cake

rye bread layered with smoked salmon,
poached shrimp, egg salad, cucumbers, radishes,
Leelanau Cheese fromage blanc, lemon, dill

Arcturos Pinot Noir Rosé

Köttbullar

house-made traditional Swedish beef & pork meatballs,
sour cream gravy, mashed potatoes, roasted Brussels sprouts

Arcturos Gamay Noir

Kladdkaka

sticky, gooey, dark chocolate cake,
vanilla cream

Sirius Red Dessert Wine

The menu is subject to change based on availability.