



**BLACK
STAR
FARMS**

WINE DINNER

*Black Star Farms wine inspired
four-course meal*

HORS D'OEUVRES

paired with Bedazzled Sparkling

grilled blue point oyster

garlic shallot and herb citrus gremolata

artisan petite charcuterie board

variety of meats, cheeses,
grapes, & crackers

COURSE ONE

scallop crudo

lemon ginger water, pear chutney,
pickled sweet pepper, chile oil

paired with Arcturos Pinot Blanc

COURSE TWO

bacon wrapped eye of round

fennel swiss chard, petite twice baked
fingerlings, red currant plum sauce

paired with Arcturos Merlot

COURSE THREE

seared mackerel

spiced pumpkin puree, espresso rainbow
carrots, brie cheese brûlée

paired with Leorie Cab Franc

COURSE FOUR

apple sticky toffee pudding

caramelized apple, vanilla bean ice cream

paired with Sirius Maple Dessert Wine