



BLACK STAR FARMS

Private Dinner Menu

Select one item from each course to be served to all guests.

First Course

ROASTED BUTTERNUT SQUASH SOUP

Caramelized Apples & Onions, Toasted Pumpkin Seeds, Crème Fraiche

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LOBSTER BISQUE

Brandy Cream, Lobster Risotto, Tarragon

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ROSEMARY SHRIMP

Risina Beans, Chickpeas & Roasted Garlic, Sicilian Fresh Harvest Extra Virgin Olive Oil

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SEAFOOD ZUPPETTA

Shrimp, Scallop, Branzino, Spicy San Marzano Broth, Olive Oil Crostino

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BAKED BRIE

Mycopia Farm King Trumpet, Shiitake, & Oyster Mushrooms,
Herbed Polenta, BSF White Wine Sauce

Second Course

ROASTED BEET TARTARE

Lakeview Hill Farms Greens, Idyll Farms Goat Cheese, Orange Honey Vinaigrette,
Candied Pistachio

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AUTUMN SALAD

Lakeview Hill Farms Greens, Lacinato Kale, Roasted Delicata Squash, Apples, Farro,
Smoked Bacon Lardons, Balsamic Vinaigrette

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BURRATA

Lakeview Hill Farms Arugula, Roasted Sweet Peppers, Basil,
Sicilian Fresh Harvest Extra Virgin Olive Oil, Aged Balsamic

Third Course

GNOCCHI POMODORO

Handcrafted Potato Gnocchi, Creamy San Marzano Sauce, Basil, Parmigiano

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SEAFOOD PASTINA

Shrimp, Scallop, Spicy San Marzano Pastina, Basil, Olive Oil

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TRUFFLED MUSHROOM RISOTTO

Arborio Rice, White Truffle Oil, Parmigiano-Reggiano

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BUTTERNUT SQUASH TORTELLONI

Sage, Brown Butter, Parmigiano-Reggiano, Balsamic Vinegar of Modena I.G.P.

Fourth Course

SEAFOOD CIOPPINO

Shrimp, Scallop, Branzino, Spicy San Marzano Broth

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RIBEYE

J Nelson Farms Bone-in Ribeye, Olive Oil Roasted Fingerling Potatoes,
Garlicky Tuscan Lacinato Kale, Caramelized Balsamic Red Onions

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NEW YORK STRIP

Boneless Strip Steak, BSF Red Wine Herb Butter, Truffled Mushroom Risotto

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RIBEYE FIORENTINA

2-week pre-order only, serves 2 - 4

Moraine Park Farms Bone-in Ribeye, Olive Oil Roasted Fingerling Potatoes, Garlicky Broccolini

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ROASTED CULVER DUCK BREAST

Butternut Squash Caponata, Herbed Polenta, Crispy Brussel Sprouts

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MEDITERRANEAN CHICKEN

Farro, San Marzano Tomatoes, Olives, Artichokes, Oregano

Fifth Course

THE GIANDUIA BAR

Chocolate Espresso Brownie, Crisp Hazelnut Praline, Milk Chocolate Ganache, Whipped Cream

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RUSTIC APPLE CROSTATA

Caramel Gelato, Sweet Whipped Cream

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FLOURLESS CHOCOLATE TORTE

Candied Almonds, Vanilla Crème Anglaise

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MAPLE PUMPKIN PANNA COTTA

Candied Pecans, Salted Caramel