



BLACK STAR FARMS

Arcturos Dinner

Chef John Korycki

Friday, October 25, 2024

First

Shrimp & Ribollita

Poached White Shrimp, Tuscan Vegetables,
Beans, and Bread, Capezzana Extra Virgin Olive Oil
Sparkling Riesling

Second

Roasted Butternut Squash Soup

Caramelized Apples & Onions, Toasted Pumpkin Seeds,
Spiced Crème Fraiche
2022 Arcturos Barrel Aged Chardonnay

Third

Duck Tortelloni

Ravioli, BSF Red Wine Braised Duck,
Parmigiano-Reggiano, Aceto Balsamico di Modena I.G.P.
2021 Arcturos Gamay Noir

Fourth

Berkshire Pork

Slow Roasted, Rosemary, Fennel Pollen,
Porcini Mushroom Risotto
2021 Arcturos Pinot Noir

Fifth

Maple Panna Cotta

Triple M Farm Maple syrup, Roasted Grapes,
Rosemary, Honey, Candied Pecans,
Sweet Tuscan Schiacciata Focaccia
Sirius Maple Dessert Wine

Menu subject to change based upon availability.