



## BLACK STAR FARMS

### Trip to Tuscany Dinner

*Chef John Korycki*

#### For the Table

##### **Bruschetta—Crostini Senese**

sautéed Tuscan kale & cannellini beans  
Idyll Farms goat cheese & caramelized onions  
fava beans & sheep's milk pecorino  
fresh tomatoes with sweet basil  
Finocchiona salame  
pecorino Toscano

*Sparkling Dry Riesling*

#### Primo

##### **Pappa Col Pomodoro**

Florentine tomato-bread soup, basil,  
olive oil poached shrimp

*Arcturos Pinot Noir Rosé*

#### Secondo

##### **Agnello**

grilled rosemary lamb chops, asparagus,  
fingerling potatoes, Capezzana olive oil

*Arcturos Gamay Noir*

#### Dolce

##### **Torta Della Nonna**

Tuscan grannies' ricotta custard tart,  
cherry compote, candied pine nuts, honey, gelato

*Sirius Cherry Dessert Wine*

*The menu is subject to change based on availability.*