

Dinner Menu

Wine Description

Antipasto

ANATRA

Bigné, seared duck, rosemary, cannolini beans pureé, cassis sauce

2016 Arcturos Pinot Noir Rosé (100% Pinot Noir)

Delicate fruit and subtle minerality on the palate combine with flavors of fresh strawberries followed by a refreshingly bright finish.

Insalata

Asparagus

Norconk farms asparagus char grilled, lemon & Dijon vinaigrette, pepe rosso (pink peppercorn), fried ramps

2013 Arcturos Grüner Veltliner (100% grüner veltliner)

The Arcturos Grüner Veltliner has fruit qualities of ripe golden delicious apples, yellow plums, and an herbal quality that is similar to the grassiness you get in Sauvignon Blanc. There is also a white pepper spice that adds to its complexity and makes it that much more dynamic!

Pasta

Casarecci

short, rolled and twisted pasta, lobster ragú, saffron cream sauce, Shetler's cream, blood orange zest

2014 Cometa, Planeta - Sicily (100% fiano)

A mineral palate with vibrantly savoury traces which quiver and quench. The finish presents a silky tactile sensation with a refined aftertaste of ripe apricot, of almond flowers and basil flowers.

Intermezzo

MORELS

pan seared morels, pea shoots Grana Padano

2013 Dorilli

Cerasuolo di Vittoria Classico (100% nerello mascalese)

The aromas of ripe black cherry with that of cardamom, vanilla and cinnamon. The tannin – mature, soft, rounded – dissolves in the mouth thanks to the incredible sweetness of the fruit.

Secondo

Manzo

herb crusted strip loin roast, heirloom tomatoes & crab, fried capers, tomato dressing

2012 Arcturos Merlot (100% merlot)

A deceptively dry wine, with blackberry and plum flavors complemented by hints of oak and dark cocoa. The velvety texture and mild tannins leave a soft but lasting impression on the palate.

Dolce

Namelaka

dark chocolate & tonka beans cream / mousse, dark chocolate glaze

Sirius Red Dessert Wine

Dark berry spice with hints of mocha and sweet warm alcohol on the finish.

Comparative Wine Dinner

THURSDAY, MAY 18



Join Black Star Farms Winemaker Lee Lutes and Executive Chef Giorgio Logreco of PepeNero for what is sure to be an enlightening evening of Italian and Sicilian cuisine and culture paired with Michigan and Italian wines.