



BLACK STAR FARMS

Riesling Dinner

Chef John Korycki

Friday, May 9, 2025

For the Table

Rillettes de Saumon

smoked salmon spread, lemon, dill

Flammkuchen

crisp flatbread, raclette, caramelized onion, bacon

Sparkling Dry Riesling

Appetizer

Moules Marinières

Bangs Island mussels steamed in Riesling,

garlic, parsley, baguette

Arcturos Dry Riesling

Entrée

Choucroute Garnie

house-made sauerkraut, smoked ham, pork tenderloin,

sausage, fingerling potatoes, Dijon mustard

Arcturos Semi-Dry Riesling

Dessert

Crêpes aux Pommes

caramelized apple crêpes,

vanilla gelato, hazelnut praline

Arcturos Late Harvest Riesling

The menu is subject to change based on availability.