



The Buttery Table

An Exploration of Butter at Black Star Farms

Estate Sous Chef Tyler Rushford

STARTER

Artisan Butter Flight

A plate of house made butter blends, featuring: savory black garlic, citrus and blueberry, and refreshing herbs served with fresh-made Focaccia and Ciabatta

MAIN

Butter-Basted Airline Chicken

Golden, crispy-skinned airline chicken, slow-basted in thyme and garlic butter, with whipped garlic potatoes and spring vegetables, finished with a glossy butter pan sauce

or

Butter-Poached Shrimp

Tender shrimp poached in seasoned butter, served over lush asparagus risotto with charred bread, and a warm, buttery seafood broth

DESSERT

Brandy Butter Pound Cake

Warm butter pound cake, topped with a velvety BSF brandy butter sauce, and paired with lightly whipped sweet cream



***Due to the curated nature of this experience, no changes or substitutions are available. An 18% gratuity will be added to all bills. Wine pairings are available for an additional cost.*