



BLACK STAR FARMS
Weekend Dinners at the Inn

January 4-12, 2018
Chef Jack Wenz

STARTING WITH
Smoked King Salmon and Crab Cake
Raspberry Habanero Jam

FOLLOWED BY, CHOOSE ONE

Steak and Frits

12 oz Locally-Raised New York Strip Steak
Crispy Fries Tossed with Parmesan and Truffle Oil
Roasted Seasonal Vegetables with Cremini Pan Sauce

Cedar Plank Blackened Salmon

7 oz Wild Caught King Salmon
Toasted Almond Gremolata and Key Lime Beurre Blanc
Roasted Seasonal Vegetables

Portobello Wellington

Fire Roasted Portobello, Roasted Vegetables, Wild Rice
Wrapped in Puff Pastry with Sundried Tomato Coulis

FINISHING WITH

Black Cherry Tartelette

Cabernet Franc Soaked Black Cherries, Mascarpone, Pretzel Crust
Madagascar Vanilla Bean Chantilly Cream