



BLACK STAR FARMS
Weekend Dinners at the Inn

Chef Jack Wenz

April 5, 6, 12, 2019

STARTING WITH

Sesame Ahi Tuna

Crispy Wonton Crisp, Wakame Salad
Pickled Fresh Ginger

FOLLOWED BY, CHOOSE ONE

Veal Marsala

Veal Medallions, Shitake Mushrooms
Marsala Sauce, Angel Hair Pasta, Spinach
Roasted Asparagus

Blackened King Salmon

Parsnip Mashers, Tomato Caper Relish
Roasted Asparagus

Grilled Eggplant Parmesan

Tomato Basil Sauce, Fresh Mozzarella
Basil Pesto, 15yr Balsamic

FINISHING WITH

Chef's Seasonal Dessert

Gratuity not included in ticket price