



BLACK STAR FARMS
Weekend Dinners at the Inn

Chef Jack Wenz

April 20, 26-27, 2019

STARTING WITH

House Cured Duck Prosciutto

Maple Hill Farms Natural Duck Breast, Pickled Fennel and Watermelon Salad, Pinot Gris Balsamic Syrup

FOLLOWED BY, CHOOSE ONE

Apple Wood Roasted New York Strip Steak

Locally Sourced Angus Sliced Medium Rare, Yukon Gold Wedges tossed with Romano and Truffle Oil,
Locally Sourced Vegetables

Roasted Amish Half Chicken

Naturally Raised Chicken Slow Roasted over Apple Wood, Yukon Gold Wedges tossed with Romano and
Truffle Oil, Locally Sourced Vegetables

Pappardelle Primavera

Freshly Made Spinach and Beet Pappardelle Pasta Tossed with Fresh Organic Vegetables, Raclette Cheese,
Oven Cured Golden Tomatoes, Tempura Portabella Slices

FINISHING WITH

Chef's Seasonal Creation

Gratuity not included in ticket price

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