



BLACK STAR FARMS

Weekend Dinners at the Inn

April 18 & 25, 2020

Chef Jack Wenz

STARTING WITH

Duck Pastrami

Couscous Salad - Smoked Vegetables
Hard Cider Mustard Sauce

FOLLOWED BY, CHOOSE ONE

Angus Flank Steak

Yukon Gold Fingerling Potatoes - Lemon Rapini
Tomato Caper Relish - Basil Pesto

Pan Seared Rainbow Trout

Toasted Pistachios - Fresh Thyme
Yukon Gold Fingerling Potatoes - Lemon Rapini
Grilled Orange Beurre Blanc

Fire Roasted Vegetable Lasagna

Mushrooms - Eggplant - Roasted Peppers - Zucchini - Yellow Squash
House Tomato Basil Sauce - Fresh Mozzarella
Lemon Rapini

FINISHING WITH

Turtle Cheese Cake

Carmel Rum Sauce