



BLACK STAR FARMS

Weekend Dinner at the Inn

February 2023

Chef Leah Moerdyk

STARTING WITH

Winter Salad

Roasted Beets, Butternut Squash, Red Onion, Chevre
Sunflower Seeds, Cinnamon Honey Vinaigrette
(GF & DF)

(Vegan Optional)

**2021 Arcturos Pinot Noir Rosé*

FOLLOWED BY - CHOOSE ONE

Roasted Chicken

Brown Butter Parsnip Puree, Maple Bacon Brussel Sprouts,
Cranberry Rosemary Compote
(GF & DF)

**2020 Arcturos Gamay Noir*

OR

Mushroom Wellington

Brown Butter Parsnip Puree, Maple Brussel Sprouts,
Madeira Sauce
(Vegan Optional)

**2020 Arcturos Gamay Noir*

FINISHING WITH

Crème Brûlée

Streusel, Maple Chantilly Cream
(GF)

(DF & Vegan Optional)

**Sirius Raspberry Dessert Wine*

**Suggested wine pairings may be added for \$20.*

