



## 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**

Fresh Berries

(GF)

(DF & Vegan Optional)

*\*Sirius Raspberry Dessert Wine*

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

