



BLACK STAR FARMS

Weekend Dinner at the Inn

January & February 2024

Chef Leah Moerdyk

STARTING WITH

Winter Salad

Roasted Beets, Butternut Squash, Red Onion, Chevre
Sunflower Seeds, Cinnamon Honey Vinaigrette

(GF & DF)

(Vegan Optional)

**Arcturos Pinot Noir Rosé*

FOLLOWED BY - CHOOSE ONE

Roasted Chicken

Brown Butter Parsnip Puree, Maple Bacon Brussel Sprouts,
Cranberry Rosemary Compote

(GF & DF)

** Arcturos Gamay Noir*

OR

Mushroom Wellington

Brown Butter Parsnip Puree, Maple Brussel Sprouts,
Madeira Sauce

(Vegan Optional)

** 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.*

