



# BLACK STAR FARMS

## Weekend Dinner at the Inn

March 2024

**Chef Leah Moerdyk**

### STARTING WITH

#### **Baked Brie en Croûte**

BSF Wine Cherries, Rosemary, Pecans, Balsamic Glaze  
(Seasonal Salad For GF/DF/Vegan Option)

*\*Arcturos Pinot Noir Blanc*

### FOLLOWED BY - CHOOSE ONE

#### **BSF Red Wine Braised Short Rib**

Butternut Squash Caponata, Olive Oil Whipped Potatoes,  
Mulled Red Wine Demi-Glace

(GF & DF)

*\* Vintners Select*

OR

#### **Crispy Fried Eggplant**

Bucatini, Agrumato Lemon Oil, Fried Basil,  
Whipped Ricotta, Rosemary Sautéed Local Mushrooms  
(Vegan Optional)

*\* Red House Pinot Noir*

### FINISHING WITH

#### **Spiced Pavlova with Roasted Pears and Grapes**

Cardamom, Greek Yogurt, Orange Honey  
(GF/DF/Vegan Optional)

*\*Bubbly Nouveau*

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

