

RESTAURANT WEEK 2026

# MENU

BISTRO POLARIS AT BLACK STAR FARMS

**\$ 45**  
**3 - COURSES**

CHOOSE ONE  
FROM EACH  
SECTION

WINE BY THE GLASS AVAILABLE  
ADDITIONALLY



## STARTERS

### **Baked Mozzarella for Two (gf by request)**

Fresh Mozzarella Ciliegine, Spicy San Marzano Tomato Sauce, Sicilian Oregano, Baguette

### **Onion Raclette Soup (gf by request)**

Leelanau Cheese Co. Raclette, Caramelized Onion, Thyme, Rosemary

### **Beet Salad (gf)**

Lakeview Hill Farm Greens, Roasted Beets, Idyll Farms Goat Cheese, Pickled Red Onion, BSF Verjus Honey Vinaigrette, Candied Pistachio

### **Leelanau Harvest Salad (gf)**

Lakeview Hill Farm Greens, Apples, Roasted Squash, Pumpkin Seeds, Pickled Red Onions, Nueske's Smoked Bacon Lardons, Aged Balsamic

## ENTRÉES

### **Choice of Caramelized Brussels Sprouts or Garlicky Broccolini**

### **Cedar Plank Salmon (gf)**

Roasted Salmon, Lemon Herb Butter, Mashed Potatoes

### **Polish Ribs, Kielbasa, & Sauerkraut (gf)**

Smoked Kielbasa, Pork Ribs, Juniper Pork Belly Sauerkraut, Mashed Potatoes, Beet Horseradish

### **Mushroom Gnocchi**

Great Lakes Mushrooms, Potato Dumplings, Truffled Cream, Parmigiano

### **Chicken Paella (gf)**

Roasted Chicken Thighs, Braised Peppers and Onions, Spanish Bomba Rice, Shrimp

## SWEETS

### **Tiramisu**

Sweet Mascarpone, Coffee, Savoiardi

### **Torta Gianduia (gf)**

Flourless Chocolate Hazelnut Praline Cake, Vanilla Gelato

### **Carrot Cake**

Candied Pecans, Cream Cheese Frosting

### **Panna Cotta (gf)**

Banana, Coconut, Pineapple

**\*Due to the special nature of our menus, changes or substitutions cannot be accommodated.  
Menu subject to change based on availability.**

**\*\*A 20% gratuity will be added to all bills**