



BLACK STAR FARMS

Weekend Dinner at the Inn

April 2024

Chef John Korycki

STARTING WITH

Beets & Burrata GF

Creamy Burrata Mozzarella, Roasted Beets,
Wild Arugula, Orange, Pistachio Vinaigrette
(DF/Vegan Upon Request)

**Arcturos Pinot Noir Rosé*

FOLLOWED BY - CHOOSE ONE

Duck Three Ways GF

Maple Leaf Farms Duck: Roasted Breast, Thigh Confit,
Leg Braised in BSF Red Wine, Roasted Vegetable Polenta
(DF Upon Request)

** Arcturos Gamay Noir*

OR

Ratatouille Tart

Roasted Vegetables Baked in Puff Pastry,
Sundried Tomatoes, Basil, Mozzarella
(DF/GF/Vegan Upon Request)

** Arcturos Gamay Noir*

FINISHING WITH

Pear & Chocolate GF

BSF Red Wine Poached Pear,
Warm Guayaquil Dark Chocolate Fondant Cake
(DF/Vegan Upon Request)

**Sirius Red Dessert Wine*

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