

Dinner at The Inn

Black Star Farms

October 13, 2011



~Appetizer~

Duck and roasted beet terrine, house made crackers and pickled radishes, coarse mustard

10

Black Russian tomato and garlic ciabatta soup, fried basil blossom

7

Pan seared wild mushroom dusted sea scallops, vanilla bean parsnip puree, chive oil

12

Lamb belly confit, Leelanau Cheese raclette tuile, pickled cherry tomatoes

10

~Entree~

Char grilled rosemary garlic rubbed beef tenderloin

goat cheese baked polenta, verjus glazed shallots and garlic, demi glace

30

Sur Lie Chardonnay poached Lake Michigan trout

capellini caciocavallo gratin, pepper and heirloom tomato chutney, wilted arugula

24

Pine nut mustard crusted rack of lamb

roasted corn cannellini bean risotto, fried leeks, basil oil

32

Pan seared venison loin

celery root fennel puree, Swiss chard, Marechal Foch grape reduction

26

Delicata squash stuffed with Hard Apple Cider braised pheasant

roasted poblano pepper and corn, date and fig butter, pear cranberry relish

28

Michigan Department of Public Health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.