



~Appetizer~

Fennel pollen dusted sea scallops, vanilla bean parsnip puree, basil oil, cured lemon

14

Wild mushroom country terrine, house made crackers, coarse mustard, pickled vegetable

12

~Soup and Salad~

Roasted beet and apple arugula salad
toasted hazelnuts, caciocavallo cheese cup, honey verjus vinaigrette

8

Heirloom tomato caprese, fresh mozzarella, basil, balsamic reduction, roasted garlic oil

9

Broccoli white bean bisque, fromage blanc, torn croutons, shallot crisps

7

~Entree~

Chargrilled Red House Red marinated beef tenderloin,
calabrese sausage, cannellini bean, cipolini onion, roasted tomato demi glace

34

Hard apple cider and fennel braised rabbit, goat cheese smashed red new potatoes, basil puree

28

Pan seared peanut crusted yellow fin tuna
yellow split pea japonica rice, honey soy reduction, wasabi, ginger mustard

30

Chicken, wild mushroom and arugula cannelloni, cherry tomato saffron cream, toasted pine nuts

26

Tomato rosemary braised lamb shank, feta cheese baked polenta, creamed spinach

28



~Desserts~

Citrus Cheesecake with Chocolate Cookie Crust, Strawberries

7

Paired with Sirius Raspberry Dessert Wine 9

Double Chocolate Crème Brule, Almond Bark, Vanilla Creme

6

Paired with Sirius Red Dessert Wine 9

Late Harvest Riesling Poached Pear

Caramel sauce, Toasted Almonds

6

Paired with Sirius Pear Eau De Vie 9

~The Inn at Black Star Farms~