



BLACK STAR FARMS
Weekend Dinners at the Inn

February 1-9, 2019
Chef Jack Wenz

STARTING WITH

House Made Spinach Ravioli

Local Idyll Farms Goat Cheese, Leelanau Cheese Raclette, Fresh Chives,
Delicate Butternut Squash Sauce and Crispy Lamb Bacon.

FOLLOWED BY, CHOOSE ONE

Cabernet Braised Short Ribs

French Green Beans, Austrian Crescent Potatoes,
Buttermilk Onion Rings

Semolina Dusted Walleye

French green beans, Austrian Crescent Potatoes,
Roasted Meyer Lemon Aioli

Roasted Winter Squash

French Green Beans, Austrian Crescent Potatoes
Grilled Honey Glazed Endive and Radicchio, Buttermilk Onion Rings

FINISHING WITH

Red Velvet Cake

Chèvre Frosting