



BLACK STAR FARMS
Weekend Dinners at the Inn

Chef Jack Wenz

February 15-16 & 22-23, 2019

STARTING WITH

Organically Grown Winter Greens

Three Minute Quail Egg, Crispy Beet Chips,
Carrot Vinaigrette

FOLLOWED BY, CHOOSE ONE

Center Cut Bison Tenderloin

Salt Crusted Beet, Truffle Duchess Potato,
Lions Maine Mushroom Demi-Glace

Wild Caught Scottish Ocean Trout

Salt Crusted Beet, Truffle Duchess Potato,
Apple Brandy Beurre Blanc

Saffron Basmati

Roasted Vegetables, Fresh Peas, Fava Bean Shoots,
Topped with Heirloom Carrots and Truffle Raclette Cheese

FINISHING WITH

Chef's Seasonal Dessert

Gratuity not included in ticket price