



BLACK STAR FARMS
Weekend Dinners at the Inn

Chef Jack Wenz

March 15-16, 22-23, 29-30, 2019

STARTING WITH

House Made Rabbit Sausage
Roasted Fennel Slaw, Cider Mustard

FOLLOWED BY, CHOOSE ONE

Center Cut Lamb Chop
Black Star Farms Naturally Raised Lamb,
Rosemary New Potatoes, Haricot Verts

Walleye Provençal

Semolina Dusted Fresh Walleye
Sauce Provençal, Haricot Verts

Smoked Portabella En Croûte

Fruitwood Smoked Mushroom
Seasonal Fresh Vegetables, Wrapped in a Puff Pastry
Sauce Provençal, Haricot Verts

FINISHING WITH

Chef's Seasonal Dessert

Gratuity not included in ticket price