



BLACK STAR FARMS

Chef's 5-Course Private Dinner

Beet & Goat Cheese Salad

House Smoked Lamb Bacon, Fresh Mint,
Lavender Balsamic Reduction

Roasted Radishes

Fresh Garlic, Crispy Smashed Potatoes,
Charred Heirloom Carrots,
Smoked Cherry Gastrique

Raclette Polenta

Leelanau Cheese Raclette,
Oyster Mushrooms,
Arcturos Cabernet Franc Reduction

Pork Belly Crème Brulee

Demi-Glace,
Confit Fingerling Potatoes

Charred Sweet Corn Blueberry Sorbetto

Fustini Riserva Dark Balsamic

**Each course will be
paired with a
Black Star Farms wine*