



BLACK STAR FARMS

Weekend Dinner at the Inn

January 2023

Chef Leah Moerdyk

STARTING WITH

Vegetarian French Onion Soup

Crostini, Gruyère

(Vegan & GF Optional)

**2021 Arcturos Barrel Aged Chardonnay*

FOLLOWED BY - CHOOSE ONE

Michigan Craft Boneless Beef Short Rib

Mashed Redskin Potatoes, Roasted Winter Vegetables, Red Wine Demi-Glace

**2019 Arcturos Cabernet Franc*

OR

Stuffed Portabella Mushroom

Roasted Vegetables, Quinoa, House-made Marinara

(Vegan & GF)

**2020 Arcturos Gamay Noir*

FINISHING WITH

Apple Crisp

Streusel, Maple Chantilly Cream

(Vegan & GF Optional)

**Sirius Maple Dessert Wine*

**Suggested wine pairings may be added for \$20.*

