

Bistro Polaris

at BLACK STAR FARMS

CELEBRATE RESTAURANT WEEK

CHOOSE ONE FROM EACH COURSE FOR \$35

STARTERS

.....

BAKED MOZZARELLA

wood-fired, spicy San Marzano tomato sauce, Sicilian oregano, ciabatta

FOCACCIA BITES

house-made focaccia served with roasted red peppers with eggplant and basil, roasted garlic rosemary chickpea hummus, caramelized onion olive tapenade

LEELANAU HARVEST SALAD

Lakeview Hill Farm greens, apples, roasted squash, pumpkin seeds, pickled red onions, Nueske smoked bacon lardons, aged balsamic

BEET SALAD

Lakeview Hill Farm greens, roasted beets, Idyll Farms goat cheese, pickled red onion, BSF verjus honey vinaigrette, candied pistacchio

SOUP DU JOUR

chef's hearty soup of the day

ENTREES

.....

PORCHETTA

slow roasted pork with fennel, garlic, mint & rosemary, roasted smashed fingerling potatoes

SWEDISH MEATBALLS

housemade beef & pork meatballs, sour cream gravy, mashed potatoes

POLISH DINNER

Dearborn smoked kielbasa, pork ribs, juniper sauerkraut, potato & onion pierogi, beet horseradish

ROASTED MUSHROOM LASAGNE

Michigan shiitake, oyster, king trumpet mushrooms, egg pasta, truffled besciamella cream, Parmigiano

CHICKEN ALLA ROMANA

roasted chicken thighs, BSF red wine braised peppers & onions, roasted smashed fingerling potatoes

DESSERTS

.....

KLADDKAKA

gooey Swedish chocolate cake

TIRAMISU

sweet mascarpone, coffee, savoiardi

CARROT CAKE

candied pecans, cream cheese frosting

HOUSE-BAKED COOKIE

cherry chocolate chip