



## BLACK STAR FARMS

### Weekend Wine Dinner at the Inn Chef Leah Moerdyk

#### STARTING WITH

##### **Cucumber Radish Salad**

Sumac, Sesame, Greek Yogurt  
(Vegetarian & GF | DF/Vegan optional)  
*\*Arcturos Sauvignon Blanc*

#### FOLLOWED BY - CHOOSE ONE

##### **Moroccan Braised Lamb Shank**

Charred Endive, Asparagus,  
Tahini Drizzle, Pomegranate Arils  
(GF & DF)

*\*Arcturos Cabernet Franc*

OR

##### **Moroccan Braised Chickpeas**

Charred Endive, Asparagus,  
Sumac Toast Points  
(Vegan | GF optional)

*\*Arcturos Gamay Noir*

#### FINISHING WITH

##### **Moroccan Orange and Almond Cake**

Orange Blossom, Cinnamon, Pistachio  
(GF/Vegan)

*\*Bubbly Nouveau*

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