



BLACK STAR FARMS

Weekend Wine Dinner at the Inn Chef Leah Moerdyk

STARTING WITH

Baked Brie en Croûte

BSF Wine Cherries, Rosemary, Pecans, Balsamic Glaze
(Seasonal Salad For GF/DF/Vegan Option)

**Arcturos Pinot Noir Blanc*

FOLLOWED BY - CHOOSE ONE

BSF Red Wine Braised Short Rib

Butternut Squash Caponata, Olive Oil Whipped Potatoes,
Mulled Red Wine Demi-Glace

(GF & DF)

**Arcturos Cabernet Franc*

OR

Crispy Fried Eggplant

Bucatini, Agrumato Lemon Oil, Fried Basil,
Whipped Ricotta, Rosemary Sautéed Local Mushrooms
(Vegan Optional)

**Arcturos Gamay Noir*

FINISHING WITH

Spiced Pavlova with Roasted Pears and Grapes

Cardamom, Greek Yogurt, Orange Honey
(GF/DF/Vegan Optional)

**Bubbly Nouveau*

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

