

RESTAURANT WEEK 2026

MENU

BISTRO POLARIS AT BLACK STAR FARMS

\$45
3 - COURSES

CHOOSE ONE
FROM EACH
SECTION

WINE BY THE GLASS AVAILABLE
ADDITIONALLY

STARTERS

Baked Mozzarella for Two (gf by request)

Fresh Mozzarella Ciliegine, Spicy San Marzano Tomato Sauce,
Sicilian Oregano, Baguette

Onion Raclette Soup (gf by request)

Leelanau Cheese Co. Raclette, Caramelized Onion,
Thyme, Rosemary

Beet Salad (gf)

Lakeview Hill Farm Greens, Roasted Beets,
Idyll Farms Goat Cheese, Pickled Red Onion, BSF
Verjus Honey Vinaigrette, Candied Pistachio

Leelanau Harvest Salad (gf)

Lakeview Hill Farm Greens, Apples,
Roasted Squash, Pumpkin Seeds, Pickled Red Onions,
Nueske's Smoked Bacon Lardons, Aged Balsamic

ENTRÉES

Choice of Caramelized Brussels Sprouts or Garlicky Broccolini

Cedar Plank Salmon (gf)

Roasted Salmon, Lemon Herb Butter,
Mashed Potatoes

Polish Ribs, Kielbasa, & Sauerkraut (gf)

Smoked Kielbasa, Pork Ribs, Juniper Pork Belly Sauerkraut,
Mashed Potatoes, Beet Horseradish

Mushroom Gnocchi

Great Lakes Mushrooms, Potato Dumplings,
Truffled Cream, Parmigiano

Chicken Paella (gf)

Roasted Chicken Thighs, Braised Peppers and Onions,
Spanish Bomba Rice, Shrimp

SWEETS

Tiramisu

Sweet Mascarpone, Coffee, Savoiardi

Torta Gianduja (gf)

Flourless Chocolate Hazelnut Praline Cake, Vanilla Gelato

Carrot Cake

Candied Pecans, Cream Cheese Frosting

Panna Cotta (gf)

Banana, Coconut, Pineapple

***Due to the special nature of our menus, changes or substitutions cannot be accommodated.
Menu subject to change based on availability.**

****A 20% gratuity will be added to all bills**

