



Woodstock
Inn & Resort

Red Barn Dinner Series 2018

Join our Master Gardener Ben Pauly and Resort Executive Chef Rhys Lewis for an evening of dining featuring the local artistry of Vermont's finest Cheesemakers, Farmers, Beekeepers & Dairymen. Come celebrate the bounty of the Woodstock Inn's Kelly Way Gardens.

The Menu

Friday October 12, 2018

Cocktail Hour 6:00pm, Dinner 7:00pm, \$65 per person

Getting Started

Chaat Flatbread

Carrot Hummus, Crispy Cauliflower, Greek Yogurt, Green Chili Apple Chutney

First Things First

Hand-Rolled Potato Gnocchi

Kelly Way Garden Squash, Herb Crema, Shaved Parmesan, Crispy Sage

The Main

Slow Roasted Sirloin of Beef Jardinière

Celery Root & Potato Pave, Whistle Pig Rye Whiskey Peppercorn Jus

On the Side

Garlic Creamed Greens, Fresh French Water Rolls

The Finish

Dark Chocolate Pave

Sable Breton, Dry Cherry Compote, Red Wine Reduction