



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

Saturday October 13, 2018

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

Getting Started

Roasted Heirloom Squash Flatbread

Caramelized Onions, Vermont Cheese Blend, Crispy Sage

First Things First

Roasted Wild Mushroom Toast

Roasted Garlic & Herb Goat Cheese, Baby Greens, Poached Local Chicken Egg

The Main

Apple & Onion Braised Pork Prime Rib

Billings Farm Cheddar Grits, Local Apple Cider Jus

On the Side

Honey Roasted Root Vegetables, Fresh French Water Rolls

The Finish

Date Pudding Cake

Vanilla Toffee Sauce, Brandied Whipped Cream