



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

Sunday October 14, 2018

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

Getting Started

Sweet Corn Fritters

Late Summer Herb Aioli

First Things First

Hand Rolled Potato Gnocchi

Braised Lamb Ragout, Roasted Garlic Crema

The Main

Confit Misty Knoll Turkey

Wild Mushrooms, Roasted Cipollini Mushrooms, Creamy Heirloom Squash Grits

On the Side

Ben's Best Roasted Heirloom Squashes

The Finish

Free Form Apple Napoleon

Local Apple Compote, Cinnamon Puff Pastry Layers, Mascarpone Chantilly