



Red Barn Dinner Series

June 16, 2019

Getting Started

The Gardener's Empanada
chili aioli

First Things First

Spice Seared Atlantic Tuna Taco
garden greens, pickled onions, chili aioli,
Billings Farm cheddar

The Main

Shallow Poached Atlantic Halibut
Duxberry oysters, herb crema, tomato relish

On The Side

Golden Potatoes
pearl onions, smokey bacon

Herb Roasted Summer Squashes

The Finish

Vanilla Bavarian Cream
strawberry basil minestrone, apricot compote,
raspberry sorbet



Reservations: 802-457-6640
or fbres@woodstockinn.com

