



Red Barn Dinner Series

September 8, 2019

Getting Started

Roasted Mushroom and Leek Focaccia
late summer arugula, herb aioli,
Vermont Farmstead alehouse cheddar

First Things First

Fried Green Tomatoes
a tangle of garden greens, crispy ham dust,
Vermont Creamery goat cheese, lemon herb oil

The Main

Grilled Leg of Vermont Grown Lamb
garden vegetable couscous, feta mint pesto

On The Side

Cauliflower and
Yukon Gold Potato Gratin
Kelly Way Gardens honey cardamom carrots,
tahini yogurt

The Finish

Chocolate Raspberry Mousse
raspberry meringue, white chocolate anglaise



Reservations: 802-457-6640
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