



Red Barn Dinner Series

September 22, 2019

Getting Started

Garden Vegetable Empanada
roasted chili aioli

First Things First

Braised Local Rabbit
potato gnocchi, herb crema,
roasted root vegetables

The Main

Pan Seared Maine Striped Bass
Cape Cod clams, fingerling potatoes,
tomatoes, fennel saffron broth

On The Side

Roasted Heirloom Squash
cardamom honey butter,
toasted nigella seeds

The Finish

Dark Chocolate Pavé
sablé breton, dry cherry compote,
red wine reduction



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

