



Red Barn Dinner Series

September 29, 2019

Getting Started

Garden Carrot and Hazlenut Fritters
harissa aioli

First Things First

Seared Sea Scallops
roasted corn relish, cilantro pesto,
clothbound cheddar Anson Mills grits

The Main

Honey Miso Roasted Beef Tenderloin
Kelly Way Gardens honey, flash roasted
cluster mushrooms, roasted garlic herb pesto

On The Side

Roasted Heirloom Squash Salad
cucumbers, radishes,
ginger sesame vinaigrette

The Finish

Candied Chestnut Tart
cassis mousse, spiced tuile



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

