



# Red Barn Dinner Series

July 21, 2019

## Getting Started

Yellow Tomato Gazpacho Shooters  
goat cheese crostini

## First Things First

Free-form Garden Vegetable Ravioli  
roasted tomatoes, fresh mozzarella,  
wilted greens, caramelized onions,  
roasted golden tomato sauce

## The Main

Pan Roasted Sea Bass  
parsnip carrot crema, garden squash,  
garden leeks, parsnip crisps

## On The Side

Roasted Cauliflower Salad  
walnuts, grapes, lemon, garden parsley,  
garlic, vinaigrette

Flash Sautéed Mushrooms  
onions, garden spinach

## The Finish

Ginger and Dark Chocolate Truffle Tart  
vanilla sorbet, red wine raspberry jus



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