



Red Barn Dinner Series

July 28, 2019

Getting Started

Spice Roasted Corn and
Vegetable Fritter
lemon yogurt, herb pesto

First Things First

Crispy Eggplant Stack
roasted vegetables, Vermont goat cheese,
wilted greens, tomato relish

The Main

Olive Oil Poached Atlantic Halibut
candied ginger, fennel purée

On The Side

Glazed Sweet Potatoes
orange bitters glaze, crumbled goat cheese,
skinny beans, baby garden spinach,
mustard seed chili butter

The Finish

Carrot Spice Cake
rum raisin anglaise, carrot sorbet



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

