



Red Barn Dinner Series

May 22, 2019

Getting Started

Citizen Cider Slow Cooked Rabbit
potato gnocchi, carrot crema

First Things First

Spring Asparagus Salad
poached farm egg, roasted spring mushrooms,
herbed Maplebrook Farm ricotta,
Minus 8 vinaigrette

The Main

Braised Local Lamb Shank
spring garden cous cous, herbed Vermont yogurt

Vermont Artisan Cheese Course

Jasper Hill "Harbison"
Kelly Way Gardens 2018 summer honey

Blue Ledge Farm "Middlebury Blue"
Blake Hill spiced plums with port and anise

Cobb Hill "Mount Ascutney"
10 year whiskey orange marmalade,
Castleton Crackers

The Finish

Big Picture Farm Caramel Mousse
dark chocolate cup, Fat Toad Farm caramel,
Red Kite Candy toffee dust

