



Red Barn Dinner Series

August 25, 2019

Getting Started

Soy Maple Glazed Salmon Crostini
wasabi avocado

First Things First

Mixed Baby Beet Salad
a tangle of greens, ginger cilantro dressing

The Main

Braised Cavendish Farm Pork Shoulder
heirloom tomato salsa, Billings Farm cheddar,
cumin cilantro sour cream, flour tortillas,
pickled garden vegetables

On The Side

Roasted Corn Pudding
cabbage, carrot, and fennel slaw

The Finish

Blueberry Emulsion Tart
oatmeal crumble, blueberry compote



Reservations: 802-457-6609

