



# Red Barn Dinner Series

September 8, 2019

## Getting Started

Roasted Mushroom and Leek Focaccia  
late summer arugula, herb aioli,  
Vermont Farmstead alehouse cheddar

## First Things First

Fried Green Tomatoes  
a tangle of garden greens, crispy ham dust,  
Vermont Creamery goat cheese, lemon herb oil

## The Main

Grilled Leg of Vermont Grown Lamb  
garden vegetable couscous, feta mint pesto

## On The Side

Cauliflower and  
Yukon Gold Potato Gratin  
Kelly Way Gardens honey cardamom carrots,  
tahini yogurt

## The Finish

Chocolate Raspberry Mousse  
raspberry meringue, white chocolate anglaise



Reservations: 802-457-6609

