



Red Barn Dinner Series

September 15, 2019

Getting Started

Vermont Goat Cheese Toast
shaved radish, shaved cucumber

First Things First

Tomato and Olive Tarts
arugula salad, Mad River bleu cheese,
maple candy walnuts, basil dressing

The Main

Braised Local Lamb Shank
dried apricot gremolata

On The Side

Roasted Cauliflower and Carrots
Kelly Way Gardens harissa butter

Garden Vegetable Couscous
pistachios, mint

The Finish

Saffron Poached Pear
dark chocolate sauce, rose petal sorbet



Reservations: 802-457-6609

