



# Red Barn Dinner Series

September 22, 2019

## Getting Started

Garden Vegetable Empanada  
roasted chili aioli

## First Things First

Braised Local Rabbit  
potato gnocchi, herb crema,  
roasted root vegetables

## The Main

Pan Seared Maine Striped Bass  
Cape Cod clams, fingerling potatoes,  
tomatoes, fennel saffron broth

## On The Side

Roasted Heirloom Squash  
cardamom honey butter,  
toasted nigella seeds

## The Finish

Dark Chocolate Pavé  
sablé breton, dry cherry compote,  
red wine reduction



Reservations: 802-457-6609

