



# Red Barn Dinner Series

September 29, 2019

## Getting Started

Garden Carrot and Hazlenut Fritters  
harissa aioli

## First Things First

Seared Sea Scallops  
roasted corn relish, cilantro pesto,  
clothbound cheddar Anson Mills grits

## The Main

Honey Miso Roasted Beef Tenderloin  
Kelly Way Gardens honey, flash roasted  
cluster mushrooms, roasted garlic herb pesto

## On The Side

Roasted Heirloom Squash Salad  
cucumbers, radishes,  
ginger sesame vinaigrette

## The Finish

Candied Chestnut Tart  
cassis mousse, spiced tuile



Reservations: 802-457-6609

