



Red Barn Dinner Series

July 21, 2019

Getting Started

Yellow Tomato Gazpacho Shooters
goat cheese crostini

First Things First

Free-form Garden Vegetable Ravioli
roasted tomatoes, fresh mozzarella,
wilted greens, caramelized onions,
roasted golden tomato sauce

The Main

Pan Roasted Sea Bass
parsnip carrot crema, garden squash,
garden leeks, parsnip crisps

On The Side

Roasted Cauliflower Salad
walnuts, grapes, lemon, garden parsley,
garlic, vinaigrette

Flash Sautéed Mushrooms
onions, garden spinach

The Finish

Ginger and Dark Chocolate Truffle Tart
vanilla sorbet, red wine raspberry jus



Reservations: 802-457-6609

