



Red Barn Dinner Series

August 4, 2019

Getting Started

Dried Fig and Arugula Crostini
Mad River bleu cheese, red wine syrup

First Things First

Caldo Verde
potato leek soup, wilted kale, local chorizo

The Main

Red Rub Spice Robie Farm
Grilled Sirloin Steak
salsa roja, cilantro butter

On The Side

Fresh Ribbon Pasta
garden pesto crema

Caesar Salad
Kelly Way Gardens mixed heirloom greens,
garden garlic dressing

The Finish

Jasmin Crèmeux
spice tuile, raspberry jus



Reservations: 802-457-6609

