



Red Barn Dinner Series

July 12, 2020

Getting Started

Wasabi Arugula & Cucumber Salad
Toasted Cashews, Shaved Carrots & Radishes,
Sesame Ginger Vinaigrette

Wine Pairing:
Steininger Grüner Veltliner
Kamptal, Austria

On The Side

Herbed French Water Rolls
Cultured Vermont Butter

The Main

Herb Grilled Swordfish Steak
Rosemary New Potatoes, Confit Tomatoes,
Summer Vegetables, Basil Butter

Wine Pairing:
Chataeu Miraval Rosé,
Côtes de Provence, France

The Finish

Vermont Maple Cake
Bourbon Anglaise, Candied Walnut Brittle

