



# Red Barn Dinner Series

August 23, 2020

## Getting Started

Roasted Golden Beet Salad  
Watermelon, Little Leaf Lettuce,  
Maple Walnuts, Feta Mint Dressing

Wine Pairing:

## The Main

Herb Grilled Local Sirloin Steak  
Citrus & Oregano Chimichurri

Wine Pairing:

## On The Side

Carrot Vegetable Slaw  
Honey Lemon Vinaigrette  
Roasted Corn Spoon Bread

## The Finish

Blueberry Clafoutis  
Blueberry Sorbet



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Blueberry Sorbet





# Red Barn Dinner Series

August 30, 2020

## Getting Started

### Summer Tomato Salad

Assorted Kelly Way Gardens' Tomatoes,  
Roasted Corn Relish, Young Garden Greens,  
Basil Cilantro Vinaigrette

Wine Pairing:

## The Main

### Roasted Garlic & Herb Chicken

*Cooked Two Ways*

Madeira Shallot Jus

Wine Pairing:

## On The Side

### Late Summer Garden Vegetables

Herb Butter

Rosti Potatoes

## The Finish

### Vermont Goat Cheese Cheesecake

Graham Cracker Crust,

Tomato Conserve, Red Wine Syrup



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August 30, 2020

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Basil Cilantro Vinaigrette

Wine Pairing:

## The Main

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*Cooked Two Ways*

Madeira Shallot Jus

Wine Pairing:

## On The Side

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Herb Butter

Rosti Potatoes

## The Finish

### Vermont Goat Cheese Cheesecake

Graham Cracker Crust,

Tomato Conserve, Red Wine Syrup



# Red Barn Dinner Series

September 6, 2020

## Getting Started

### Orchard Apple Salad

Gathered Greens, Vault #5 Cheddar,  
Shaved Apples, Plump Golden Raisins,  
Maple Walnuts, Cider Vinaigrette

Wine Pairing:

## The Main

### Shallow Poached Atlantic Salmon

Cucumbers, Truffled Tomatoes,  
Chardonnay Crema

Wine Pairing:

## On The Side

### Smashed Yukon Gold Potatoes

Rosemary Garlic Butter

### Skinny Beans & Leeks

## The Finish

### Dark Chocolate Truffle Tart

Ginger Vanilla Mascarpone, Chantilly,  
Red Wine Raspberry Jam



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September 6, 2020

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### Orchard Apple Salad

Gathered Greens, Vault #5 Cheddar,  
Shaved Apples, Plump Golden Raisins,  
Maple Walnuts, Cider Vinaigrette

Wine Pairing:

## The Main

### Shallow Poached Atlantic Salmon

Cucumbers, Truffled Tomatoes,  
Chardonnay Crema

Wine Pairing:

## On The Side

### Smashed Yukon Gold Potatoes

Rosemary Garlic Butter

### Skinny Beans & Leeks

## The Finish

### Dark Chocolate Truffle Tart

Ginger Vanilla Mascarpone, Chantilly,  
Red Wine Raspberry Jam



# Red Barn Dinner Series

September 13, 2020

## Getting Started

Braised Short Rib of Beef Ravioli  
Roasted Tomatoes & Cipollini Onions,  
Smoked Gouda Crema

Wine Pairing:

## The Main

Pan Seared Atlantic Snapper  
Piperade, Saffron Butter Sauce

Wine Pairing:

## On The Side

Kelly Way Gardens' Kohlrabi Pave  
Wilted Garden Greens

## The Finish

Saffron Poached Pear  
Toasted Zucchini Bread, Chocolate Sauce



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Roasted Tomatoes & Cipollini Onions,  
Smoked Gouda Crema

Wine Pairing:

## The Main

Pan Seared Atlantic Snapper  
Piperade, Saffron Butter Sauce

Wine Pairing:

## On The Side

Kelly Way Gardens' Kohlrabi Pave  
Wilted Garden Greens

## The Finish

Saffron Poached Pear  
Toasted Zucchini Bread, Chocolate Sauce





# Red Barn Dinner Series

September 20, 2020

## Getting Started

Wild Mushrooms & Poached Farm Egg  
Garden Greens, Potato Crouton,  
Truffle Vinaigrette

Wine Pairing:

## The Main

Rosemary & Garlic Roasted  
Rack of Lamb  
Dried Apricot Gremolata

Wine Pairing:

## On The Side

Fall Harvest Vegetable Couscous  
Pistachios, Fresh Garden Mint  
Honey Roasted Baby Carrots

## The Finish

Sweet Potato Tart  
Maple Walnut Brittle, Spiced Mascarpone Crema



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Garden Greens, Potato Crouton,  
Truffle Vinaigrette

Wine Pairing:

## The Main

Rosemary & Garlic Roasted  
Rack of Lamb  
Dried Apricot Gremolata

Wine Pairing:

## On The Side

Fall Harvest Vegetable Couscous  
Pistachios, Fresh Garden Mint  
Honey Roasted Baby Carrots

## The Finish

Sweet Potato Tart  
Maple Walnut Brittle, Spiced Mascarpone Crema



# Red Barn Dinner Series

September 27, 2020

## Getting Started

### Fall Harvest Salad

Garden Greens, Roasted Heirloom Squash,  
Shaved Carrots & Apples, Honey Cider Vinaigrette

Wine Pairing:

## The Main

### Tomato Braised Beef Short Rib

Red Wine Jus

Wine Pairing:

## On The Side

Billings Farm Cheddar Potatoes Au Gratin

Seared Brussels Sprouts

## The Finish

### Local Apple Confit

Bourbon Vanilla Ice Cream, Caramel Sauce



# Red Barn Dinner Series

September 27, 2020

## Getting Started

### Fall Harvest Salad

Garden Greens, Roasted Heirloom Squash,  
Shaved Carrots & Apples, Honey Cider Vinaigrette

Wine Pairing:

## The Main

### Tomato Braised Beef Short Rib

Red Wine Jus

Wine Pairing:

## On The Side

Billings Farm Cheddar Potatoes Au Gratin

Seared Brussels Sprouts

## The Finish

### Local Apple Confit

Bourbon Vanilla Ice Cream, Caramel Sauce