



Woodstock
Inn & Resort

Red Barn Dinner Series
Wine Feature TBA

June 17, 2021

First Course

Baked Billings Farm Cheddar Cheese Grits

House Made Tasso Ham, Shrimp Sauce

Wine Pairing TBA

Second Course

The Season's First Greens

Roasted Portobello Mushroom, Tender Greens,
Vermont Cheese Blend, Cranberry Balsamic Reduction

Wine Pairing TBA

Main Course

Truffled Roasted Robie Farm Chicken

Spring Pea Risotto, Wild Ramp Pesto, Madeira Jus

Wine Pairing TBA

Dessert

Jasmin Panna Cotta

Strawberry Minestrone, Poached Rhubarb





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July 1, 2021

First Course

Roasted Spring Asparagus

Herbed Vermont Goat Cheese, Focaccia Crouton,
Roasted Wild Mushrooms, Marsala Vinaigrette

Wine Pairing TBA

Second Course

Jonah Crab Tower

Spiced Aioli, Avocado, Tomato, Mango Coulis

Wine Pairing TBA

Main Course

Fennel Dusted Sea Bass

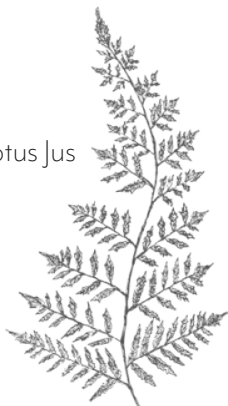
Garden Caponata, Crispy Billings Farm Polenta,
Basil Butter Sauce

Wine Pairing TBA

Dessert

Eucalyptus Cémeux

Dark Chocolate Mousse, Eucalyptus Jus





Woodstock
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Red Barn Dinner Series
*A Night with Tablas Creek Winery
& Jason Haas, Owner*

July 8, 2021

First Course

Basil & Salt Seared Tuna Loin

Confit Tomatoes, Cucumber & Fennel Salad

Patelin de Tablas Rosé

Second Course

Kelly Way Gardens' Arugula & Orange Salad

Goat Cheese Soufflé in Phyllo, Honey Vinaigrette

Côtes de Tablas Blanc

Main Course

Robie Farm Duck Two Ways

House Smoked Breast, Confit Leg, Kohlrabi Pave,

Garden Vegetables

Esprit de Tablas Rouge

Dessert

Red Fruit Consommé

Milk Sorbet, Black Sesame Tuile





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July 15, 2021

First Course

Handmade Garganelli

House Local Pork Sausage Ragu, Shaved Pepato Cheese

Wine Pairing TBA

Second Course

Maine Lobster Bisque

Whiskey Chantilly, Roasted Corn Fritters,
Garden Herb Pesto

Wine Pairing TBA

Main Course

Pan Roasted Atlantic Halibut

Marble Potatoes & Leeks, Local Chorizo & Clams,
Herb Crema

Wine Pairing TBA

Dessert

Strawberry Charlotte

Seven Bean Vanilla Ice Cream





Woodstock
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Red Barn Dinner Series
*A Night with Southern Hemisphere
Wines & Sheilah McGovern*

July 22, 2021

First Course

Pan Seared East Coast Scallops

Cream Braised Leeks, Confit Tomatoes

Peregrine Sauvignon Blanc, Central Otago, New Zealand

Second Course

Maple Braised Pork Belly

Black Lentils, Roasted Garlic Carrot Crema,
Garden Herb Salad

Alma Negra Brut Nature, Mendoza, Argentina

Main Course

Braised Locally Raised Chicken

Foraged Morels, Asparagus, Ramps,
Rosemary Creamer Potatoes, Heirloom Beans

Stark-Conde Syrah, Stellenbosch, South Africa

Dessert

Blueberry Amandine

Blueberry Ice Cream, Vanilla Anglaise





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Wine Feature TBA

August 5, 2021

First Course

Carpaccio of Local Beef Sirloin

Warm Garden Vegetable Salad, Garden Herb Aioli,
Shaved Pepato Cheese

Wine Pairing TBA

Second Course

Strozzapreti

House Made Tasso Ham,
Roasted Bell Pepper & Tomato Crema

Wine Pairing TBA

Main Course

Seared Atlantic Halibut

Steamed Clams & Leeks, Marble Potatoes,
Herb Crema

Wine Pairing TBA

Dessert

Peach Melba

Poached Peach, Vanilla Ice Cream,
Raspberry Coulis





Woodstock
Inn & Resort

Red Barn Dinner Series
*A Night with Famille Perrin Winery
& Sheilah McGovern*

August 12, 2021

First Course

Maine Lobster & Chorizo Chowder

Roasted Corn Salsa

Perrin Côtes du Rhône Blanc Organic, Rhone Valley, France

Second Course

Heirloom Summer Tomato Salad

Garden Herb Pesto, Crispy Blue Ledge Farm Camembrie,
Balsamic Reduction

Miraval Rosé, Cotes du Provence, France

Main Course

Potato Crusted Lamb Loin

Cream Braised Leeks, Garden Carrots,
Rosemary Garlic Lamb Jus

Perrin Chateauneuf du Pape "Les Sinards," Rhone, France

Dessert

Chocolate Croquette

Ginger Ice Cream, Marinated Berries





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August 19, 2021

First Course

Ricotta Spinach Gnocchi

Kelly Way Gardens' Summer Tomato Crema,
House Made Tasso Ham, Romano Cheese

Wine Pairing TBA

Second Course

Maine Jonah Crab Cake

Fennel Slaw, Crab Spice Butter Sauce,
Wild Ramp Pesto

Wine Pairing TBA

Main Course

Red Wine Braised Short Rib of Beef

Cauliflower, Yukon Gold Potatoes,
Braised Cipollini Onions

Wine Pairing TBA

Dessert

Kelly Way Gardens' Raspberry Clafoutis

Pâte de Fruit, Raspberry Meringue





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August 26, 2021

First Course

New England Mussel Pot

Prince Edward Island Mussels, Smoked Tomatoes,
Garlic Herbs, White Wine & Cream, Grilled Crostini

Wine Pairing TBA

Second Course

Baby Red Romaine Salad

Crispy Local Bacon Dust,
Roasted Garlic & Lemon Dressing

Wine Pairing TBA

Main Course

Straight Line Farms Chicken Two Ways

Herb Roasted Breast, Cider Braised Leg,
Fall Harvest Gratin, Heirloom Squash, Brussels Sprouts

Wine Pairing TBA

Dessert

Lemongrass Panna Cotta

Strawberry Jus, Strawberry Sorbet





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September 2, 2021

First Course

Tenderloin of Carpaccio

Garden Herb Aioli, Fall Vegetable Salad,
Gaufrette Potatoes
Wine Pairing TBA

Second Course

The Season's Last Greens

Roasted Pear Compote, Maple Candied Walnuts,
Mad River Bleu Cheese, Honey Dressing
Wine Pairing TBA

Main Course

Rosemary Roasted Loin & Rack of Lamb

Forked Cauliflower & Truffles,
Fall Harvest of Garden Vegetables
Wine Pairing TBA

Dessert

Flourless Chocolate Cake

Red Wine Reduction, Vanilla Sorbet





Woodstock
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Red Barn Dinner Series
A Night with the Wines of Italy
& Sheilah McGovern

September 16, 2021

First Course

New England Bouillabaisse

Garden Vegetables Julienne, Saffron Broth,
Garlic Crostini

Gradis'ciutta Ribolla Gialla, Collio, Italy

Second Course

Roasted Portobello Salad

Vermont Artisan Cheese Blend, Late Season Greens,
Tomato Relish, Balsamic Reduction

Caparzo Sangiovese Toscana, Tuscany, Italy

Main Course

Braised Lamb Shank

Fall Vegetable Couscous, Cucumber Riata

Massolino Nebbiolo, Piedmont, Italy

Dessert

Red Wine Ice Cream

Dry Cherry Compote





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September 23, 2021

First Course

Roasted Atlantic Oysters

Sauce Rachel

Wine Pairing TBA

Second Course

Last of the Season Tomato Tart

Billings Farm Smoked Cheddar Blend, Tender Greens,
Honey Vinaigrette

Wine Pairing TBA

Main Course

Braised Local Beef Osso Bucco

Garden Vegetable Risotto, Confit Tomato,
Gremolata, Braising Jus

Wine Pairing TBA

Dessert

Pumpkin Chiboust

Ginger Brulée, Spiced Chocolate Sorbet,
Cranberry Sauce

