



Woodstock
Inn & Resort

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

