



Red Barn Dinner Series

June 13, 2021

First Things First

Maine Lobster Stew

Marble Potatoes, Wild Ramp Pesto,
Whiskey Swirl

*Domaine Matrot Bourgogne Blanc Chardonnay,
Burgundy, France*

The Main

Robie Farm Duck Two Ways

Apple Smoked Slow Seared Breast, Confit Leg,
Spring Pea Risotto Cake, Vanilla Carrot Crema

On The Side

Spring Asparagus

Garlic Butter

*Mohua Pinot Nior,
Central Otago, New Zealand*

The Finish

Spiced Carrot Cake

Carrot Sorbet, Cinnamon Cardamom Anglaise



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Red Barn Dinner Series

June 20, 2021

First Things First

Cauliflower & Carrot Soup

Seared Georges Bank Scallops, Almond Pesto

*Tablas Creek Patelin Blanc,
Paso Robles, California*

The Main

Pan Roasted Breast of Pheasant

Chanterelles, White Grapes, Champagne Sauce,
Herbed Potato Cakes

On The Side

Spring Carrots & Tender Greens

*Tablas Creek Patelin Rouge,
Paso Robles, California*

The Finish

Lemon Curd Tart

Spring Berries, Raspberry Sauce,
Vanilla Ginger Meringues



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Red Barn Dinner Series

June 27, 2021

First Things First

Caldo Verde

Potato Leek Soup, Wilted Kale,
Local Chorizo, Rock Shrimp

*Chateau Miraval Rosé,
Provence, France*

The Main

Red Rub Spiced & Slow Roasted Local Beef Sirloin

Salsa Raja, Poblano Crema

On The Side

Caesar Salad

Heirloom Greens, Parmesan Peppercorn Dressing

Billings Farm Cheddar Polenta Cake

*Famille Perrin Vinsobres,
Provence, France*

The Finish

Rhubarb Clafoutis

Vanilla Sabayon, Vanilla Ice Cream



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Red Barn Dinner Series

July 4, 2021

First Things First

Roasted Mixed Beet & Watermelon Salad

Garden Greens, Balsamic Reduction,
Candied Lemon, Feta Mint Pesto

*Miraval
Provence, France*

The Main

Confit Kiss the Cow Farm Chicken

Warm Truffle Vinaigrette, Carrot Coins,
Leeks & Wild Mushrooms

On The Side

Potato, Onion & Bacon Gratin

Swiss Chard

Golden Raisins, Garlic Butter

*Borgo Scopeto Chianti Classico,
Tuscany, Italy*

The Finish

Lemongrass Panna Cotta

Tomato Jam, Strawberry Sorbet, Candied Beets



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Red Barn Dinner Series

July 11, 2021

First Things First

Poached Local Farm Egg

Chickpea Spread, Spring Asparagus, Garden Greens,
Shaved Pepato, Herb Vinaigrette

*Gradis'ciutta Pinot Grigio,
Collio, Italy*

The Main

Local Chicken Two Ways

Truffle Butter Basted Breast, Braised Leg,
Cream Braised Onions, Tarragon Chicken Jus

On The Side

Crispy Brussels Sprout Risotto

Shaved Parmesan

Kelly Way Gardens' Ratatouille

*Caparzo Ross di Montaicino
Tuscany, Italy*

The Finish

Strawberry Trio

Strawberry Mousse, Strawberry Sorbet,
Strawberry Compote



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Red Barn Dinner Series

July 18, 2021

First Things First

Roasted Corn Chowder

Maine Lobster Chili Relish, Cilantro Oil

*Domaine Pichot Vouvray,
Loire, France*

The Main

Shallow Poached Atlantic Halibut

Duxbury Oysters, Fennel Crema, Tomato Relish,
Potato Vegetable Pave

On The Side

Garden Fresh Snap Peas & Carrots

*Maisons Alexandrins Crozes-Hermitage,
Rhône Valley, France*

The Finish

Strawberry Tiramisu

Strawberry Ice Cream



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Red Barn Dinner Series

July 25, 2021

First Things First

Spring Mushroom Ravioli

Wilted Garden Greens, Vermont Goat Cheese,
Caramelized Onions, Roasted Golden Tomato Sauce

*Possessioni Bianco,
Veneto, Italy*

The Main

Pan Roasted Sea Bass

Parsnip Carrot Crema, Garden Squash & Leeks,
Parsnip Crisps

On The Side

Roasted Cauliflower

Walnuts, Grapes, Lemon, Parsley, Garlic, Vinaigrette

*Possessioni Rosso,
Veneto, Italy*

The Finish

Ginger Dark Chocolate Truffle Tart

Vanilla Sorbet, Red Wine Raspberry Jam



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Red Barn Dinner Series

August 1, 2021

First Things First

Potato Leek Soup

Rock Shrimp, Local Chorizo, Wilted Kale

*Comtesse Malet de Roquefort Bordeaux Blanc,
France*

The Main

Spice Braised Beef Short Ribs

Horseradish Smashed Yukon Gold Potatoes

On The Side

Caesar Salad

Heirloom Greens, Garlic Croutons, Romano Cheese,
Kelly Way Gardens' Garlic Dressing

*Comtesse Malet de Roquefort Bordeaux Rouge
France*

The Finish

Jasmin Panna Cotta

Brandy Snap Tuile, Marinated Strawberries



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Red Barn Dinner Series

August 15, 2021

First Things First

Vermont Garden Caesar

Heirloom Greens, Roasted Garlic Crostini,
Shaved Aged “Vault No. 5” Cheddar,
Lemon Anchovy Dressing

*Umani Ronchi Pecorino,
Abruzzo, Italy*

The Main

Basil Salt Grilled Atlantic Swordfish

Fennel, Tomatoes, Peppers, Caper Butter

On The Side

Summer Skinny Beans

Shallot Butter

Crispy Fried Brussels Sprouts

Smokehouse Bacon, Caramelized Onions

*Umani Ronchi “San Lorenzo” Montepulciano,
Conero, Italy*

The Finish

Almond Financier

Tomato Confit, Vanilla Sorbet



Red Barn Dinner Series

August 22, 2021

First Things First

Mixed Baby Beet Salad

Garden Greens, Summer Berry Jam,
Herbed Goat Cheese, Ginger Cilantro Dressing

*Mohua Sauvignon Blanc,
Marlborough, New Zealand*

The Main

Braised Local Pork Prime Rib

Billings Farm Cheddar & Potato Gratin,
Caramelized Onion Braising Jus

On The Side

Cabbage, Carrot & Fennel Slaw

*Mohua Pinot Nior,
Central Otago, New Zealand*

The Finish

Blueberry Amandine Tart

Blueberry Compote, Lemon Sorbet



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Red Barn Dinner Series

August 29, 2021

First Things First

Late Summer Fried Green Tomato Salad

Garden Greens, Herbed Goat Cheese,
Bacon Dust, Cider Balsamic Reduction

*Louis Michel Chablis,
Burgundy, France*

The Main

Robie Farm Sirloin Steak

Orange Oregano Chimichurri, Grilled Red Onions,
Grilled Mushrooms, Spice Roasted Butternut Squash

On The Side

Carrots & Kale

Shaved Fennel Salad

*Massolino Nebbioli,
Piedmont, Italy*

The Finish

Soft Chocolate Ganache Tart

Red Wine Cherries, Cocoa Sorbet



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Red Barn Dinner Series

September 5, 2021

First Things First

Late Summer Tomato Salad

Garden Greens, Herbed Crème Fraiche,
Garden Basil Pesto, Balsamic Reduction

*Perrin Côtes du Rhône Rosé,
Rhône Valley, France*

The Main

Braised Lamb Shank

Garden Vegetable Couscous,
Tomato Feta Relish, Mint Pesto

On The Side

Kelly Way Gardens' Cardamom Carrots

*Perrin Côtes du Rhône Villages,
Rhône Valley, France*

The Finish

Warm Apple Calvados Tart

Vanilla Chantilly



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Red Barn Dinner Series

September 12, 2021

First Things First

Garden Tomato & Olive Tart

Arugula Salad, Mad River Bleu Cheese,
Maple Candy Walnuts, Basil Dressing

*Umani Ronchi Verdicchio,
Abruzzo, Italy*

The Main

Veal Osso Bucco

Garden Vegetable Risotto, Romano Cheese,
Truffled Tomato Relish, Madeira Braising Jus, Gremolata

On The Side

Roasted Cauliflower & Carrots

*Umani Ronchi "Jorio" Montepulciano,
Abruzzo, Italy*

The Finish

Chocolate Rum Baba

Pear Sorbet, Dark Chocolate Sauce



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Red Barn Dinner Series

September 19, 2021

First Things First

Fresh Ribbon Pasta

Roasted Wild Mushrooms, Caramelized Onions,
Wilted Garden Greens, Apple Smoked Bacon,
Garden Herbs, Romano Cheese

*Titonegro Malbec,
Uco Valley, Mendoza, Argentina*

The Main

Pan Seared Maine Striped Sea Bass

Cape Cod Clams, Garden Tomatoes,
Marble Potatoes, Fennel Leek Crema

On The Side

Skinny Beans & Roasted Root Vegetables

*Peregrine Chardonnay,
Central Otago, New Zealand*

The Finish

Dark Chocolate Pave

Sable Breton, Dry Cherry Compote, Red Wine Reduction



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Red Barn Dinner Series

September 26, 2021

First Things First

Seared Sea Scallops

Billings Farm Cheddar Anson Mills Grits,
Roasted Corn Relish, Cilantro Pesto

*Man Chenin Blanc,
Coastal Region, South Africa*

The Main

Kelly Way Gardens' Honey Miso Roasted Beef Tenderloin

Flash Roasted Cluster Mushrooms,
Roasted Garlic Herb Pesto

On The Side

Roasted Heirloom Squash Salad

Cucumbers, Radishes, Ginger Sesame Vinaigrette

*Stark-Conde Cabernet,
Stellenbosch, South Africa*

The Finish

Praline Meringue Cake

Salty Butter Caramel, Hazelnut Meringue



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