



Woodstock
Inn & Resort

Red Barn Dinner Series

*A Night with J. Lohr Vineyards & Wines
& Shauna Troy, NE Regional Manager*

June 12, 2022

First Course

Baked Billings Farm Cheddar Cheese Grits

House Made Tasso Ham, Shrimp Sauce
Flume Crossing Sauvignon Blanc, Arroyo Seco Monterey

Second Course

The Season's First Greens

Roasted Portobello Mushroom, Tender Greens,
Vermont Cheese Blend, Cranberry Balsamic Reduction
Vineyard Series 'Fog's Reach' Pinot Noir, Arroyo Seco Monterey

Main Course

Truffled Roasted Robie Farm Chicken

Spring Pea Risotto, Wild Ramp Pesto, Madeira Jus
Vineyard Series 'Arroyo Vista' Chardonnay, Arroyo Seco Monterey

Dessert

Jasmine Panna Cotta

Strawberry Minestrone, Poached Rhubarb
Monterey Roots 'Wildflower' Valdiguie,
Arroyo Seco Monterey





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Red Barn Dinner Series

*A Night with Hess Persson Estates
& Mary Bridge - NE Regional Manager*

June 19, 2022

First Course

Roasted Spring Asparagus Salad

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

Hess Select Sauvignon Blanc, North Coast

Second Course

Herb Grilled Quail

Parmesan & Spinach Flan,
Roasted Spring Mushrooms, Morel Crema

Hess Select Pinot Noir, Central Coast

Main Course

Fennel Dusted Sea Bass

Garden Caponata, Crispy Billings Farm Polenta,
Basil Butter Sauce

Hess Collection Chardonnay, Napa Valley

Dessert

Eucalyptus Crèmeux

Dark Chocolate Mousse, Eucalyptus Jus





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Red Barn Dinner Series

*A Night with Tablas Creek Winery
& Jason Haas, Owner*

July 17, 2022

First Course

Spring Mushroom Soup

Vermont Cheddar Pastry Twist

Patelin de Tablas Red

Second Course

Spice Roasted Cauliflower

Poached Farm Egg, Garden Greens, Garlic Crostini

Patelin de Tablas Rosé

Main Course

Land & Sea

Grilled Petite Filet & Seared Sea Scallops,
Asparagus Pearl Barley Risotto, Pecorino Cheese,
Brandied Peppercorn Sauce, Basil Butter Sauce,
Roasted Corn & Tomato Relish

Cotes de Tablas White or Red

Dessert

Pistachio Tart

Spiced Apricot Coulis, Ginger Ice Cream





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Red Barn Dinner Series

*A Night with Marques de Caceres, Spain
& Sheilah McGovern - Vineyard Brands*

July 24, 2022

First Course

Handmade Spinach Pasta

House Local Pork Sausage Ragu, Shaved Pepato Cheese

Rioja Crianza

Second Course

Salad of Garden Greens

Warm Vegetable Fritters, Herb Hummus,
Garden Green Goddess Dressing

Rosé Rioja

Main Course

White Wine Braised Atlantic Halibut

Marble Potatoes & Leeks, Fennel & Clams,
Garden Herb Crema

Albarino 'Deusa Nai', Rias Baixas

Dessert

Strawberry Charlotte

Seven Bean Vanilla Ice Cream

Cava Brut





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Red Barn Dinner Series
*A Night with Mitchell Weissberg
& Constellation Brands*

July 31, 2022

First Course

Pan Seared East Coast Scallops

Cream Braised Leeks, Confit Tomatoes

Wine Pairings TBA

Second Course

Maple Braised Pork Belly

Black Lentils, Roasted Garlic Carrot Crema,
Garden Herb Salad

Wine Pairings TBA

Main Course

Braised Locally Raised Chicken

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

Wine Pairings TBA

Dessert

Blueberry Amandine

Blueberry Ice Cream, Vanilla Anglaise





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Red Barn Dinner Series

*A Night with Saint-Roche Winery
& Mark Raymond - Carolina Wine Brands*

August 7, 2022

First Course

Carpaccio of Local Beef Sirloin

Warm Garden Vegetable Salad, Garden Herb Aioli,
Shaved Pepato Cheese, House Focaccia Crostini
Chateau Saint-Roch Old Vines Red (Grenache/Syrah)

Second Course

Strozzapreti

House Made Tasso Ham, Romano Cheese,
Roasted Bell Pepper & Tomato Crema
Chateau Saint-Roch Rosé

Main Course

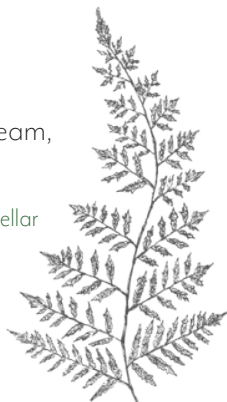
Pan Seared Sea Bass

Crispy Oysters, Garden Vegetable Pave,
Fresh Garden Vegetables, Basil Butter Sauce
Chateau Saint-Roch Old Vines White (Grenache Blanc/Roussanne)

Dessert

Summer Peach Melba

Poached Peach, Vanilla Ice Cream,
Raspberry Coulis
Surprise Dessert Wine from Mark's Cellar





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Red Barn Dinner Series

*A Night with Provence, Bordeaux & Sancerre
& Sheila McGovern - Vineyard Brands*

August 14, 2022

First Course

Ricotta Spinach Gnocchi

Summer Garden Tomato Crema,
Vermont Salumi Cotta Ham, Romano Cheese
Miraval Cotes de Provence Rosé

Second Course

Seared Sea Scallops

Fennel Slaw, Wild Ramp Pesto, Crab Spice Butter Sauce
Domaine Delaporte Sancerre

Main Course

Red Wine Braised Short Rib of Beef

Cauliflower, Yukon Gold Potatoes,
Braised Cipollini Onions
Chateau Ârmens St. Emilion Grand Cru

Dessert

Kelly Way Gardens' Raspberry Clafoutis

Pâte de Fruit, Raspberry Meringue





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Red Barn Dinner Series
*A Night with Mitchell Weissberg
& Constellation Brands*

September 4, 2022

First Course

Garden Tomato & Almond Tart

Herbed Ricotta Cheese, Garden Greens,
Balsamic Vinaigrette

Wine Pairings TBA

Second Course

Baby Red Romaine Salad

Crispy Local Bacon Dust,
Roasted Garlic & Lemon Dressing

Wine Pairings TBA

Main Course

Breast of New England Pheasant

Crispy Potato Cake, Roasted Wild Mushrooms,
White Grapes, Garden Vegetables,
Truffle Champagne Sauce

Wine Pairings TBA

Dessert

Lemongrass Panna Cotta

Strawberry Sorbet, Strawberry Jus





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Red Barn Dinner Series

*A Night with Kurtatsch Winery,
Harald Cronst & Sheilah McGovern
- Vineyard Brands*

September 11, 2022

First Course

Garden Vegetable Kofta Curry

Cucumber Tomato Relish, Cilantro Yogurt

Muller Thurgau

Second Course

Roasted Portobello Salad

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

Pinot Grigio

Main Course

Rosemary Roasted Loin & Rack of Lamb

Cauliflower, Yukon Gold Potatoes,
Fall Garden Vegetables, Truffle Butter

Schiava Sonntaler Alte Reben

Dessert

Red Wine Ice Cream

Dry Cherry Compote, Walnut Tuile





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Red Barn Dinner Series

*A Night with Hess Persson Estates
& Mary Bridge - NE Regional Manager*

September 25, 2022

First Course

Cauliflower & Squash Tart

Smoked Billings Farm Cheddar,
Baby Green Salad

Wine Pairings TBA

Second Course

Last of the Season Tomato Tart

Billings Farm Smoked Cheddar Blend, Tender Greens,
Kelly Way Gardens' Honey Vinaigrette

Wine Pairings TBA

Main Course

Osso Bucco

Garden Vegetable Risotto, Confit Tomatoes,
Gremolata, Braising Jus

Wine Pairings TBA

Dessert

Pumpkin Chiboust

Ginger Brûlée, Spiced Chocolate Sorbet,
Cranberry Sauce

