



Red Barn Dinner Series

September 6, 2023

A Night with Vermont Slopeside Seafood

The First

Seafood Board

Smoked Bluefish Pate, Marinated Bang Island Mussels,
Local Feta Cheese, Everything Lavash, Dill Crema,
Kelly Way Gardens' Cucamelons, Pickled Onions
& Tomato Relish, House Fermented Hot Sauce

Reyneke "Vinehugger" Chenin Blanc, Western Cape, South Africa

The Second

Grilled Squid Salad

Arugula, Pete's Greens, Castelvetrano Olives,
Capers, Chermoula, Tamal Crumble

Kurtatsch Pinot Grigio, Alto Adige, Italy

The Main

Maple Cured Cod

Riced Grits, Charred Bok Choy,
Pickled Mustard Seed, Beurre Blanc

Oregon Territory Pinot Noir, Oregon

The Finish

Lemongrass Posset

Kelly Way Gardens' Elderberry Jam, Thyme Tuile



Woodstock
Inn & Resort

