



Sunday Supper at the Red Barns



June 29, 2025
~ Featuring Barr Hill ~

To Start

*House-Made Mini Rosemary Baguette,
Whipped Kelly Way Gardens' Honey Butter*

*Local Greens, Compressed Watermelon,
Smoky Seared Halloumi, Hot Honey, Sorel,
Toasted Pistachios, Honey Juniper Vinaigrette*

Spritz

*Barr Hill Gin, Lemon, Sparkling Wine, Bitters,
Kelly Way Gardens x Barr Hill Lemon Verbena Honey*

The Main

*Barr Hill Gin Marinated Salmon,
Kelly Way Gardens' Herb Butter*

Grange Rouge

*Barr Hill Tom Cat Gin, Cognac,
Elderflower, Vermouth, Bitters*

On The Side

*Grilled Asparagus,
Caper Olive Relish, Dill, Crispy Onions*

*Seared Long Squash,
Smoked Feta, Sesame Labneh, Puffed Farro*

Garden Pearl Cous Cous Salad

To Finish

*Gin Poached Cantaloupe,
Upside Down Macaron, Gin Espuma*

A Gift From Barr Hill

Raw Honey



Woodstock
Inn & Resort