

Red Barn Dinner Series

Wednesday, September 24, 2025

Featuring Executive Pastry Chef Philippe Niez



First

Velouté of Sorrel

Billings Farm Crème Fraiche,
House Made Sourdough Croutons

Wine Pairing TBA

Second

Pumpkin Gnocchi in a Pumpkin

Brown Butter Sage,
Crispy Prosciutto

Wine Pairing TBA

Third

Grey Sole Roulade

Spinach, Mushrooms Duxelles,
Saffron Beurre Blanc,
Pommes Souffle

Wine Pairing TBA

Fourth

Billings Farm Apple Tart Tatin

Sea Salt Caramel Ice Cream,
7-Bean Vanilla Anglaise

Fin

Petit Four Plate

Praline, Macaron, Pate de Fruit