



Sunday Supper at the Red Barns

June 7, 2026

Start

Garden Herb Demi Baguette
Whipped Vermont Butter, Sea Salt

A Seasonally Inspired First Course
Wine Pairing To Be Announced

Main

72-Hour Tri Tip
Vermont Morels & Hen of the Woods,
Bordelaise

Wine Pairing To Be Announced

Sides

Seasonal Garden Sides

Finish

Poached Rhubarb
Strawberry Custard, Shortcake





Sunday Supper at the Red Barns

June 14, 2026

Start

Garden Herb Demi Baguette
Whipped Vermont Butter, Sea Salt

A Seasonally Inspired First Course

Wine Pairing To Be Announced

Main

Robie Farm Pork Loin Roulade
Ramps, Local Mushrooms, Gruyere,
Toasted Pine Nut Gremolata

Wine Pairing To Be Announced

Sides

Seasonal Garden Sides

Finish

Lemon Thyme Meringue Tart





Supper at the Red Barns

June 18, 2026

***Featuring Hill Farmstead Brewery
North Greensboro, Vermont***

Start

Garden Herb Demi Baguette
Whipped Vermont Butter, Sea Salt

A Seasonally Inspired First Course
Beer Pairing To Be Announced

Main

Smoked Brisket
Aji Verde, Vermont Stout Pork Jus
Beer Pairing To Be Announced

Sides

Seasonal Garden Sides

Finish

Strawberry Tiramisu





Sunday Supper at the Red Barns

June 28, 2026

Start

Garden Herb Demi Baguette
Whipped Vermont Butter, Sea Salt

A Seasonally Inspired First Course
Wine Pairing To Be Announced

Main

Guajillo Spiced Roasted Tenderloin
Salsa Matcha Smashed Potatoes
Wine Pairing To Be Announced

Sides

Seasonal Garden Sides

Finish

Compressed Yellow Peach
Olive Oil Confit, Raspberry Light Cream





Sunday Supper at the Red Barns

July 12, 2026

Start

Garden Herb Demi Baguette
Whipped Vermont Butter, Sea Salt

A Seasonally Inspired First Course
Wine Pairing To Be Announced

Main

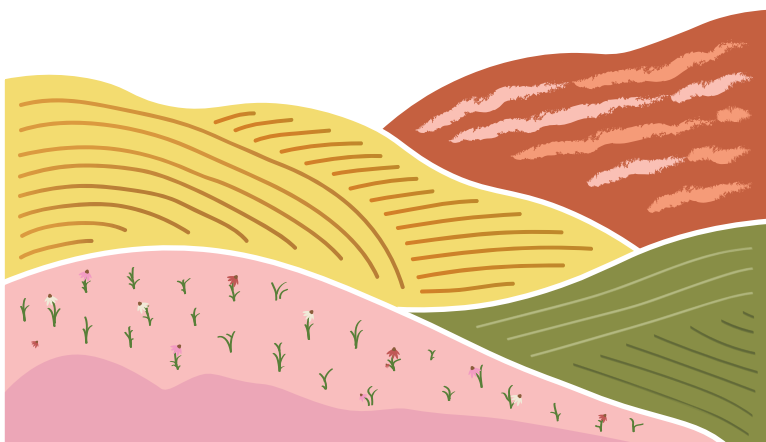
Cure-Roasted Halibut
Marinated White Beans,
Strawberry Relish
Wine Pairing To Be Announced

Sides

Seasonal Garden Sides

Finish

Profiterole Craquelin
Raspberry Meringue





Sunday Supper at the Red Barns

July 19, 2026

Start

Garden Herb Demi Baguette
Whipped Vermont Butter, Sea Salt

A Seasonally Inspired First Course
Wine Pairing To Be Announced

Main

Grilled Swordfish
Kelly Way Gardens' Cucumber & Radish Salsa,
Garden Chimichurri

Wine Pairing To Be Announced

Sides

Seasonal Garden Sides

Finish

White Chocolate Olive Oil Cake
Apricot Compote





Sunday Supper at the Red Barns

July 26, 2026

Start

Garden Herb Demi Baguette
Whipped Vermont Butter, Sea Salt

A Seasonally Inspired First Course
Wine Pairing To Be Announced

Main

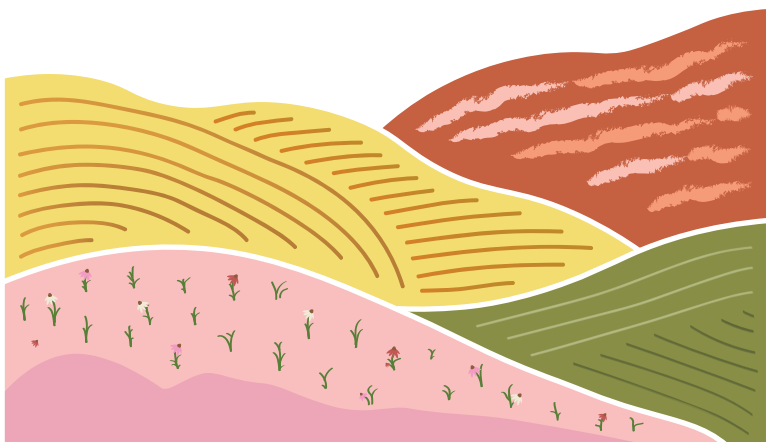
Straight Line Farm Chicken Roulade
Cotto Ham, Spinach, Vermont Farmstead Aged Swiss,
Roasted Tomato & Citrus Chicken Jus
Wine Pairing To Be Announced

Sides

Seasonal Garden Sides

Finish

Strawberry Lavender Charlotte





Sunday Supper at the Red Barns

August 9, 2026

Start

Garden Herb Demi Baguette
Whipped Vermont Butter, Sea Salt

A Seasonally Inspired First Course
Wine Pairing To Be Announced

Main

Grilled Sirloin
Charred Scallion Relish, Bordelaise
Wine Pairing To Be Announced

Sides

Seasonal Garden Sides

Finish

Black Forest Cake





Sunday Supper at the Red Barns

August 16, 2026

Start

Garden Herb Demi Baguette
Whipped Vermont Butter, Sea Salt

A Seasonally Inspired First Course
Wine Pairing To Be Announced

Main

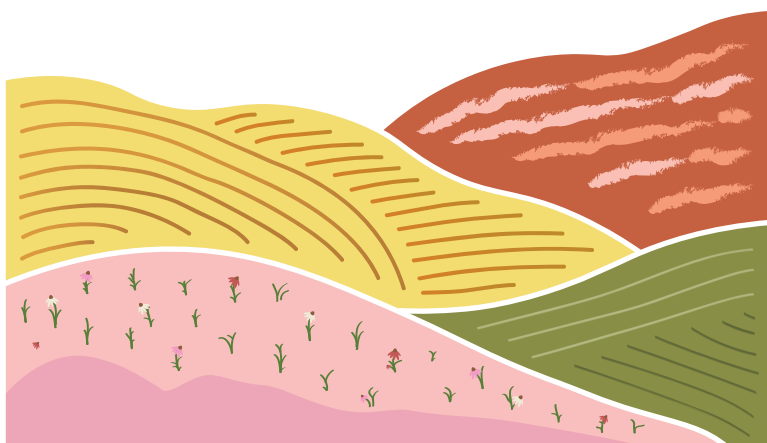
Baked Cod
Parmesan Crab Crust
Wine Pairing To Be Announced

Sides

Seasonal Garden Sides

Finish

Chocolate Caramel Tart





Sunday Supper at the Red Barns

August 30, 2026

Start

Garden Herb Demi Baguette
Whipped Vermont Butter, Sea Salt

A Seasonally Inspired First Course

Wine Pairing To Be Announced

Main

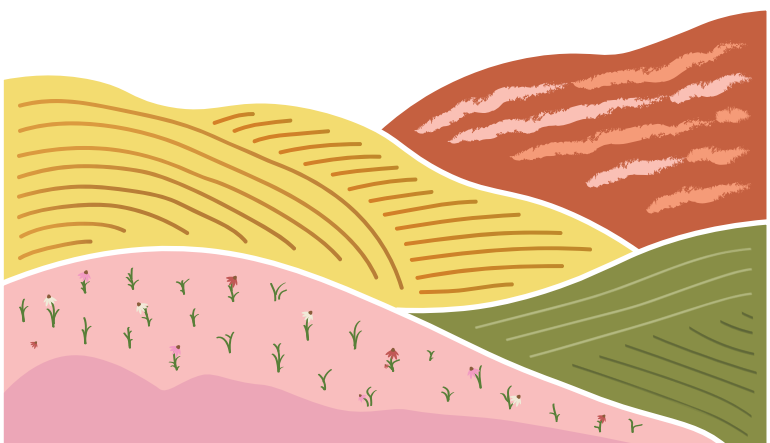
Pan Seared Salmon
Tomato Castelvetrano Salsa
Wine Pairing To Be Announced

Sides

Seasonal Garden Sides

Finish

Carrot Cake
Cheese Cake, Vanilla Caramel Sauce





Sunday Supper at the Red Barns

September 6, 2026

Start

Garden Herb Demi Baguette
Whipped Vermont Butter, Sea Salt

A Seasonally Inspired First Course
Wine Pairing To Be Announced

Main

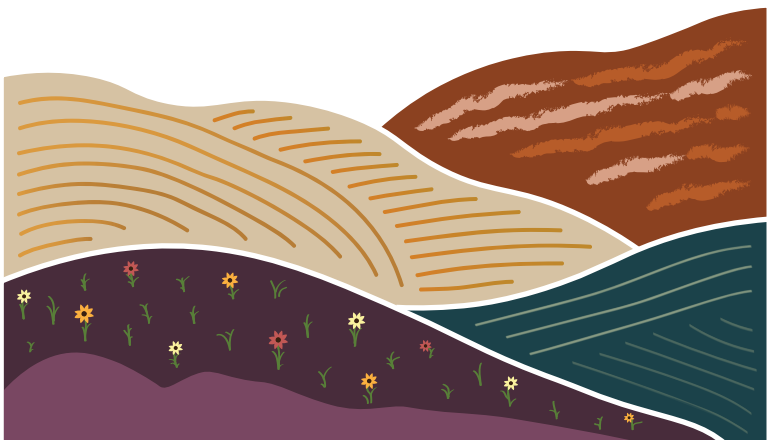
Sunnymede Farms Guajillo Coffee Braised Short Rib
Au Verde
Wine Pairing To Be Announced

Sides

Seasonal Garden Sides

Finish

Olive Oil Almond Cake
White Chocolate Cream, Meringue



Sunday Supper at the Red Barns

September 20, 2026

Start

Garden Herb Demi Baguette
Whipped Vermont Butter, Sea Salt

A Seasonally Inspired First Course
Wine Pairing To Be Announced

Main

Straight Line Farm Pastured Raised Chicken Breast
Cider Poultry Jus, Smoked Cracklings
Wine Pairing To Be Announced

Sides

Seasonal Garden Sides

Finish

Apple Confit
Shortbread Crumble, Vanilla Sabayon

