



# 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

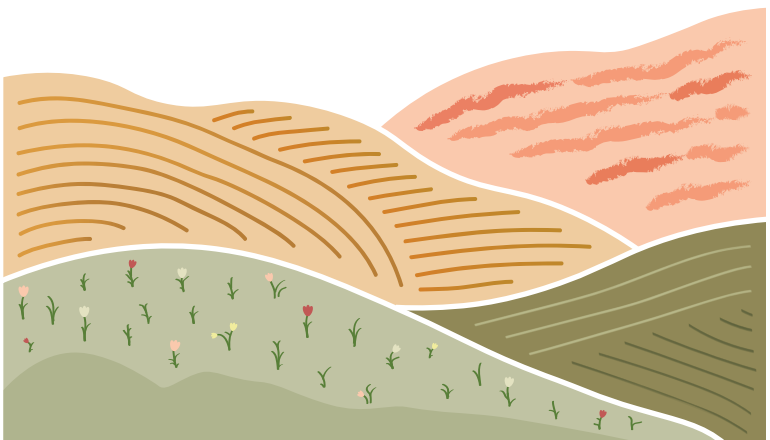
*Wine Pairing To Be Announced*

## 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

**Featuring Barr Hill by Caledonia Spirits  
Montpelier, Vermont**

## Start

Garden Herb Demi Baguette  
Whipped Vermont Butter, Sea Salt

A Seasonally Inspired First Course  
*Cocktail Pairing To Be Announced*

## Main

Cure-Roasted Halibut  
Marinated White Beans,  
Strawberry Relish

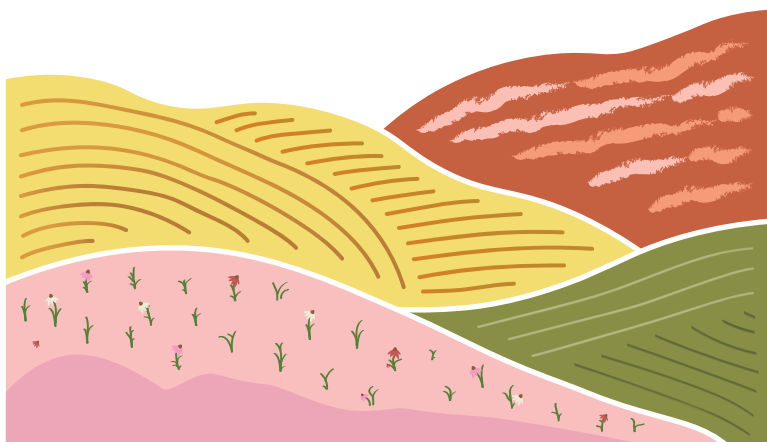
*Cocktail Pairing To Be Announced*

## 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

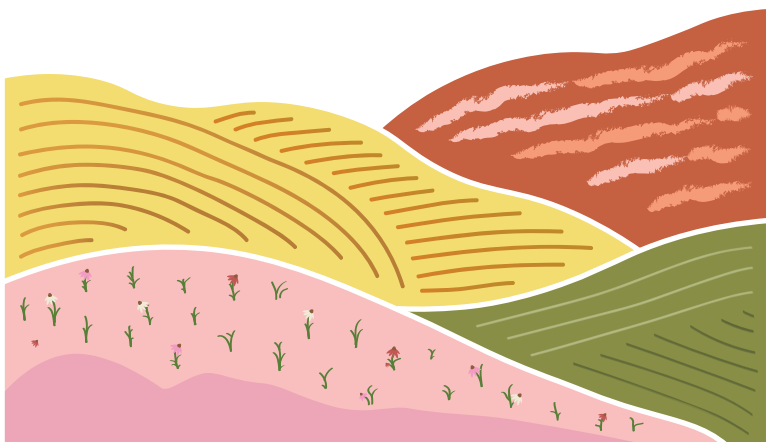
Straight Line Farm Chicken Roulade  
Cotto Ham, Spinach, Vermont Farmstead Aged Swiss,  
Roasted Tomato & Citrus Chicken Jus  
*Wine Pairing To Be Announced*

## 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

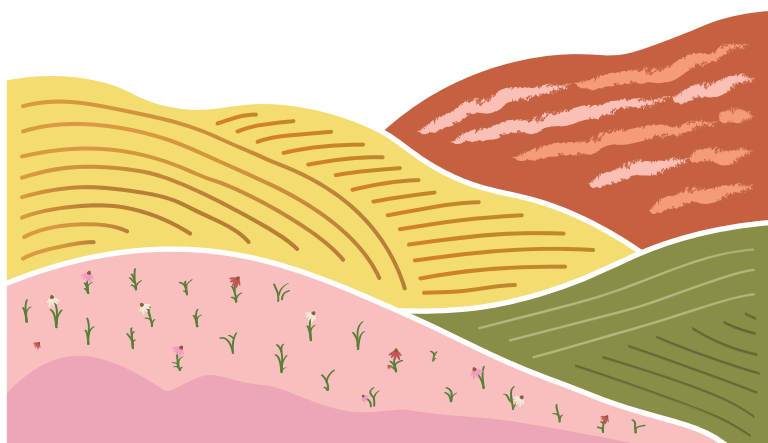
Baked Cod  
Parmesan Crab Crust  
*Wine Pairing To Be Announced*

## 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

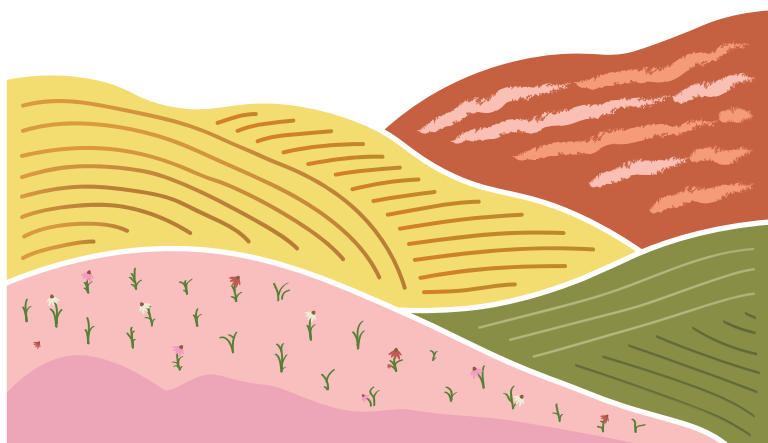
Pan Seared Salmon  
Tomato Castelvetrano Salsa  
*Wine Pairing To Be Announced*

## 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

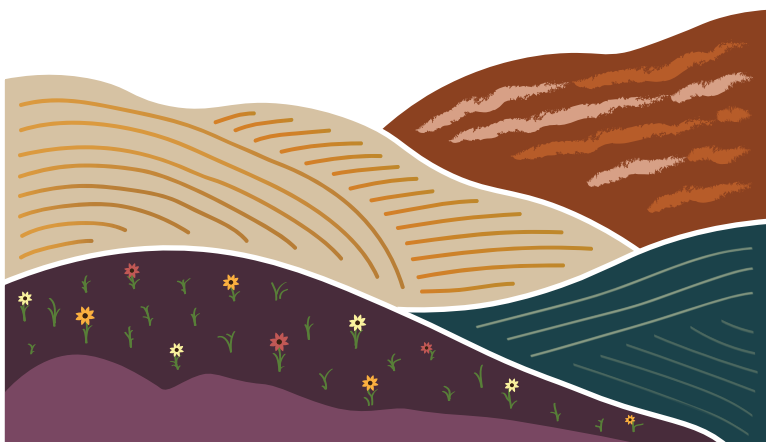
Sunnymede Farms Guajillo Coffee Braised Short Rib  
Au Verde  
*Wine Pairing To Be Announced*

## 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

