

BARNARD INN RESTAURANT

Vermont's Harvest Moon Foliage Dinner

Saturday October 4th or Saturday October 11th

5:30 or 7:00 Seatings

Menu Pricing \$135/person

Reservations Required, contact: 802-234-9961 or chefwill@barnardinn.com

Welcome Reception

Smoked Trout Vermont Maple Creme Fraiche Toasted Pecans
Roasted Kabocha Squash Soup Shooters with Fried Sage
Vermont Cheese Plate with Pickles, Black Currant & Raspberry Preserves

First Course

Lobster Gnocchi *gfa, vea*

House Made Potato Gnocchi Maine Lobster Walnut Herb Garden 'Pesto'
(Vegetarian Option Gluten Free Arancini Di Riso)

Second Course

Autumn Salad *gf ve*

Curiosity Farm Lettuces, Nasturtium, Herbs,
Aged Sherry Vinaigrette, Chrysanthemum Confetti

Main Course

Filet Mignon *gf*

8oz Northeast Raised Black Angus Filet, Delicata Squash, Sauteed Autumn Kale,
Swiss Chard, Escarole, Red Wine Reduction
(Vegetarian-Pescatarian Option Pumpkin or Salmon, Yellow Curry)

Dessert

Country Crumble *gf dfa*

Pippin Apple, Rhubarb, Blueberry, Mini Iron Skillet, Nutmeg-Toasted Oat Brown
Sugar Crumble, Vermont Vanilla Ice Cream *gluten free*
(Vegan Option Blue Moon Blueberry Sorbet Berry Compote)

gf = gluten free / v = vegetarian / vé = vegan / df = dairy free / a = available

Will Dodson Owner, Chef and Private Chef

*VT Dept. of Health "Consuming raw or undercooked food may increase your risk of food borne illness."