

BarnArts Holiday Cabaret

Dinner Buffet Menu

Appetizer Station

Roasted Beet & Whipped Goat Cheese Tartlets (V)
Butcher & Pantry House Made Charcuterie with Local Meats,
Artisan Cheese & Blake Hill Fruit Preserves

Dinner Buffet

Cedar Plank Hot Smoked Salmon (GF, DF)
Braised Short Ribs & Roasted Celery Root (GF, DF)
Roasted Squash & Pumpkin Seed Salsa Macha (VV)
Wild Rice Pilaf (VV)

Salad (VV)

Tender, Leafy Green Salad with Herb Vinaigrette, Shaved Watermelon Radish (GF)
King Arthur Baking Co Bread

Dessert (V)

Orchard Fruit Crisp & Brown Butter Crumble
Dark Chocolate Tahini Cookies (GF)

Beverages

Water with lemon
Seltzer with pomegranate and mint
Coffee & tea
Cash bar: Wine & Beer

GF = Gluten Free, DF= Dairy Free, V=Vegetarian, VV= Vegan