

# Shelburne Restaurant

## 12 Course Tasting Menu

\$75 / person | \$105 / person with Wine Pairing

### Amuse Bouche

*Francois Montand Blanc de Blanc NV, FR*

### Diamond Point Oyster

pickled cranberry ice

### Chicken Liver Mousse

rye crumble. chamomile dijon dressing.  
dill. Farmer Fred's greens.

*Famille Perrin Rose '16, FR*

### Fried Smoked Smelt

spicy carrot pickles. old bay mayo. lemon.

*Salida Tres Vinos Red Blend NV, SP*

### Dungeness Crab

sea urchin roe custard. sturgeon caviar.

*Evesham Wood Blanc du Puits Sec '16, OR*

### Beef Carpaccio

cured duck egg. pickled sea beans.

sourdough croutons. nasturtium. borage.

*Le Fraghe Bardolino '17, IT*

### Nasturtium Sorbet

bee pollen.

*Pajzos Furmint '16, HU*

### Fried Oysters

horseradish mashed potato. chicken gravy.

*La Porte Cab Franc '15, FR*

### Seasonal Berries

Skamokawa goat cheese. honey brittle.

*Vino Verde Air '15, PT*

### Braised Wild Celery Stems in Broth

*Love and Squalor Sauvignon Blanc '15, OR*

### Boiled Crawfish

pork sausage. pearl onion. fingerling potato.

tomato. sea bean salt.

*Montinore Pinot Noir '15, OR*

### Grandma's Lemon Meringue Pie

*Tori Mor Syrah Port*

Chef Brad Dodson | Sous Chef Casey Venus