

Thanksgiving at Shelburne

5 Course Dinner \$55

Wine suggestions by the half glass | glass | bottle

Amuse Bouche

cheese ball. almond. house-made cracker.

Cava Rose Vega Medien NV ES 4 | 8 | 24

Course 1

[choose one]

arugula salad. roasted delicata squash. pepitas.
sherry vinaigrette. v+

or

roasted chestnut soup. honey creme. v

Left Coast White Pinot Noir, '21 OR 9 | 18 | 54

Course 2

[choose one]

lightly roasted oysters. garlic. herbs. butter.

or

mushroom vol au vent. shallot. cream. v

Landra Ventoux Blanc, '18 FR 7 | 14 | 42

Course 3

[choose one]

turkey & mushroom roulade. potato puree.
brussel sprouts. cranberry compote.

or

de puy lentil shepherd's pie. sweet potato.
caramelized onion gravy. v+

Anne Amie Gamay Noir, '20 OR 9 | 17 | 52

Course 4

Symphony of desserts

pumpkin creme brulee. chocolate hazelnut pie.
apple tart.

Porto Meneres 10yr Tawny 13

Thank you for dining with us!