



THE CONSERVATORY
AT BLANTYRE



SPRING DEGUSTATION MENU

SATURDAY, MAY 11th, 2019

BELON OYSTER

cucumber, meyer lemon, sorrel

Pierre Péters, Blanc de Blancs, Champagne NV

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MENEMSHA LOBSTER

finger lime, canary melon, anise

Empire Estate, Riesling, Finger Lakes 2015

OR

BEET SALAD

watercress, apple, kohlrabi

Isole e Olena, Chardonnay, 'Collezione Privata', Tuscany 2010

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ATLANTIC HALIBUT

black lime, Jonah crab, brown butter

Château Barouillet, 'Splash!', Monbazillac 2016

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LAMB CANNON

morel, spring pea, mint

Les Lunes, Zinfandel, 'Venturi Vineyard', Mendocino County 2015

OR

MUSCOVY DUCK

citrus, rhubarb, turnip

Peregrine, Pinot Noir, Central Otago 2011

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CHOCOLATE PÂTÉ

yuzu, raspberry, lemon balm

Domaine des Baumard, Quarts de Chaume, Loire Valley 2005

PRIX FIXE 135

WINE PAIRING 95

An administrative fee of 18% and 7% state and local tax will be added to your bill.
To ensure compliance with the laws of the Commonwealth of Massachusetts,
the administration fee is not a tip, gratuity or service charge.
Blantyre is a non-tipping resort.