



THE CONSERVATORY
AT BLANTYRE



SPRING VEGETABLE DEGUSTATION MENU

SATURDAY, MAY 11th, 2019

RADISH TART

ramp, sorrel, florals

Bérêche et Fils, Brut Réserve, Champagne NV

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SYMPHONY OF PEA

mint, morel, meyer lemon

G. Huët, 'Demi Sec, Clos du Bourg', Vouvray, Loire Valley 2005

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TEXTURE OF CARROT

blood orange, thai basil, marcona almond

Enderle & Moll, Müller-Thurgau, Baden 2016

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GNOCCHI

leek, parmesan, black truffle

Vietti, 'Ravera', Barolo 2000

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NEW ENGLAND CHEESES

selection of artisanal cheeses, *supplement 25*

Isole e Olena, Vin Santo, del Chianti Classico, Tuscany 1999 supp. 15

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HEIRLOOM STRAWBERRY

rhubarb, almond, crème fraiche

Fonseca, Porto, 2007

PRIX FIXE 135
WINE PAIRING 95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions.