



Shacksbury Cider Dinner at The Dorset Inn
Thursday, November 16th, 2017
6:00 in the Evening

Wellfleet Oyster *on the Half Shell*

Shacksbury Spritz Ginger & Cucumber Granita, Wasabi Tobiko Roe

Spritz Ginger

Crisp and refreshing with a ginger overtone



Lemon Sole Crudo

Coconut Yellow Curry, Granny Smith Apple & Watermelon Radish Slaw

Dorset

Dry, approachable cider produced with wild apples from Dorset Mountain



Green Bean Almondine

Lemony English Pea Toast

Dry

Light and crisp. Grown by Sunrise Orchards in Cornwall, Vermont
and Dragon Orchards in Herefordshire, England



Grilled Jumbo Prawn

Lemon Grass, Cilantro & Arlo Butter Sauce, Honey Crisp Apple

Arlo

Aromatic, grapefruit, lightly sparkling, and dry



Orange Vanilla Panna Cotta

Vanilla Tuille, Salted Citrus Caramel

Citrus

Dry, light and refreshing with a vibrant citrus nose

www.dorsetinn.com

802-867-5500

\$65 per person plus tax & gratuity
\$45 per person sans alcohol