

# NEW ENGLAND SEAFOOD WINE DINNER

Thursday, July 2, 2026



MIRAVAL BERKSHIRES | SOUTH EGREMONT SPIRIT SHOPPE

## TO BEGIN

DUXBURY OYSTER PARFAIT \* *gf, ef, nf*

sea beans, citrus, cucumber

*First Tide Martini Featuring Chopin Vodka*

## FIRST COURSE

CHILLED MELON SOUP *gf, df, ef, nf*

jonah crab, green tomato, mint vierge

*Ravines Wine Cellars, Sparkling Riesling Finger Lakes (2019)*

## MAIN COURSE

NEW ENGLAND SEAFOOD BOIL \* *ef, nf*

lobster, clams, shrimp, smoked sausage, potatoes, bicolor corn  
mini cheddar drop biscuits, haricot verts with shallot vinaigrette

*Marchesi Di Barolo, Gavi (2023)*

*Ca'Dei Frati, Lugana I Frati (2024)*

## DESSERT

PETITE CHOCOLATE WHOOPIE PIE *v, nf*

blueberry jam, lemon buttercream

*Bluet Blueberry Wine Float with Sweet Corn Ice Cream*

GF Gluten-free | DF Dairy-free | V Vegetarian | VG Vegan | EF Egg-free | NF Nut-free

*Please inform your server of any allergies or dietary restrictions.*

*This menu is not accommodating to restrictions.*

*\*Disclaimer: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.*