

SPICER MANSION

MYSTIC, CONNECTICUT

AUTUMN DEGUSTATION MENU SAMPLE MENU

NINIGRET OYSTER

Tomatillo, Guajillo, Tequila Blanco
Domaine Chandon, Brut Classic, Yountville, CA, U.S.A.

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VEAL SWEETBREADS

King Trumpet Mushroom, Ginger Gold Apple, Dijon Mustard
Antica Terra, "Angelicall," Rosé, Willamette Valley, 2013

OR

ROASTED AUTUMN SQUASH

Guajillo Chile, Cocoa Nib, Leek, Gingerbread
Merry Edwards, Sauvignon Blanc, Russian River Valley, CA, U.S.A., 2014

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NATIVE SWORDFISH

"A la Niçoise," Pole Bean, White Anchovy, Fingerling Potato
Palacios Remondo, "Placet," Rioja, Spain, 2011

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AGNOLOTTI

Butternut Squash, Vermont Chèvre, Brussels Sprouts, Hazlenut
Marchesi Antinori, Cervaro della Sala, Umbria, Italy, 2012

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VERMONT CAVENDISH QUAIL

Hudson Valley Foie Gras, Beluga Lentil, Umeboshi Plum
BriO de Cantenac Brown, Margaux, Bordeaux, France, 2009

OR

LONG ISLAND DUCK

Breast, Leg & Neck, Beet, Broccoli, Lapsang Souchong
Barón De Ley, 7 Viñas Reserva, Rioja, Spain, 2005

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"SWEET POTATO PIE"

Maple Cream, Amasake, Pecan, Bourbon, Pear
Marco de Bartoli, Reserva 10 Anni, Marsala Superiore Oro, Samperi, Italy

PRIX FIXE 115

OPTIONAL WINE PAIRING 95