

# SPICER MANSION

MYSTIC, CONNECTICUT

## AUTUMN VEGETABLE DEGUSTATION MENU SAMPLE MENU

### ROASTED APPLE POTAGE

Pickled Apple, Honshimeiji Mushroom, Pepita Seed  
*Domaine Chandon, Brut Classic, Yountville, CA, U.S.A.*

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### FARMER'S MARKET

Salad of Chilled Fruits & Vegetables, Varying Textures  
*Abbazia di Novacella, Kerner, Alto Adige, Italy, 2014*

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### MILLE FEUILLE

Dorset Fonduta, Yukon Potato, Burgundy Truffle, Quail Egg  
*Cakebread Cellars, Chardonnay, Rutherford, CA, U.S.A., 2013*

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### AGNOLOTTI

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

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### JARDINIÈRE

Just Picked Vegetables & Herbs, Glazed & Pickled, Herbs & Blooms  
*Joseph Drouhin, Domaine des Hospices de Belleville, Brouilly, Beaujolais, 2014*

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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