

SPICER MANSION

MYSTIC, CONNECTICUT

THE BELVEDERE EXPERIENCE SAMPLE MENU

SIGNATURE OYSTER

Carr's Cider Mignonette, Atwells Gold, Shallot
Domaine Chandon, Brut Classic, Yountville, CA, U.S.A.

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AUTUMN SQUASH POTAGE

Cocoa Nibb, Guajillo Chile, Poached Cranberry, Sage
Merry Edwards, Sauvignon Blanc, Russian River Valley, CA, U.S.A., 2014

OR

TÊTE DE COCHON

House Pickles, Mustard, Sauce Gribiche
Domaines Schlumberger, Reisling, Grand Cru, Saering, Alsace, 2011

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GEORGES BANK COD

Brioche, Lobster Essence, Carnaroli Rice, Porcini Broth
Cakebread Cellars, Chardonnay, Rutherford, CA, U.S.A., 2013

OR

HOPKINS FARM LAMB

Roulade, Red Quinoa, Raisin, Pignoli, Garam Masala
Le Volte dell' Ornellaia, Toscana, Italy, 2014

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GINGERBREAD

Terrine, Pumpkin, Maple Cream, Mulled Red Wine
Marco de Bartoli, Vigna la Miccia, Marsala Superiore Oro, Samperi, Italy

PRIX FIXE 115

OPTIONAL WINE PAIRING 95