

# SPICER MANSION

MYSTIC, CONNECTICUT

## SAMPLE WINTER SUNDAY BRUNCH MENU

### LIGHT FARE

Smoked White Fish Rillettes  
House Pickles, Mustard Seed, Caper, Onion, Baguette  
16

Signature Deviled Egg  
Cornichon, Crème Fraîche, Truffle, American Caviar  
5

"Spiced" Breakfast Smoothie  
Ginger, Apple, Pear, Local Yogurt, Chia Seed  
7

Wild Goose Oyster  
Carr's Cider Mignonette, House Made Hot Sauce, Lemon  
16

Tasting of Four Cheeses  
House Made Lavash, Bread Stick, Marcona Almond, Honey  
24

### MAIN COURSE

New England Lobster Hash  
Russet Potato, Native Cornmeal, Poached Egg, Bearnaise  
24

Crescent Farms Duck Cassoulet  
Confit Leg, Navy Bean, Pancetta, Salt Roasted Beet, Duck Egg  
19

Tagliatelle  
Meyer Lemon, Black Truffle Butter, Parmigiano-Reggiano  
18

Steak & Eggs  
Rib Eye, Crushed Potato, Egg over Sunny, Sauce Bordelaise  
24

Brioche French Toast  
Apple-Raisin Compote, Cranberry, Cinnamon Chantilly  
14

### SEASONAL ACCOMPANIMENTS

7 each

Caramelized Brussels Sprouts, Thyme  
Crushed Potatoes, Olive Oil, Rosemary  
Griddled Gingerbread, Vermont Butter  
Basket of Freshly Baked Pastries