

The Restaurant at Spicer Mansion

VALENTINE'S DINNER

lightly marinated bay scallops flavored with blood orange, shiro shoyu,
finger lime & sweet potato
two thousand sixteen, capture, "the tradition", sauvignon blanc, sonoma

almost raw savoy cabbage dressed with creamed native oysters & foie gras,
crispy grains & powdered green apple
two thousand fifteen, chateau montford, demi sec, vouvray

tortellini of jonah crab with mustard, sea lettuce & stonington royal red
shrimp
two thousand sixteen, far niente, chardonnay, napa valley

dry aged duck with preserved blueberries, kuri squash, tiny onions &
cardamom
two thousand fifteen, tiefenbrunner, pinot nero, suditrol - alto adige

the grey barn cheese
two thousand thirteen, airfield estates, late harvest riesling, yakima valley

chocolate crèmeux with almond, milk jam & red beet
n.v. jean-paul brun, vin mousseaux aromatique de qalite, beaujolais

135

98 wine pairings