



SPICER MANSION  
MYSTIC, CONNECTICUT

# SPIRE PORTFOLIO WINE DINNER

Wednesday, March 14th, 2018 | 7pm

Guest Speaker: Brian Sweeney  
National Sales Director Spire Wines

## - MENU -

native oyster set in a gelled consommé of salty ham  
*2016 Capture, Sauvignon Blanc Tradition*

raw native fluke with fermented orange,  
marinated sea vegetables and coastal greens  
*2016 Galerie, Sauvignon Blanc - Knights Valley*

porridge of sunchoke with sweet potato and black truffle  
*2015 Gran Moraine, Chardonnay - Yamhill-Carlton District*

dry aged duck with barbequed beets and purple mustard  
*2012 Windracer, Pinot Noir - Anderson Valley*

local pork cooked over charcoal with hon shimeji and shiro miso  
*2014 Hickinbotham Clarendon Vineyard, Merlot - Australia*

short rib of beef with aged mole  
*2014 Cenyth, Blend - California*

selection of cheese from the grey barn  
*Tasting of the Big Three, Cardinale, Verite, Lokoya*

chocolates and petite desserts  
to be served in the exclusive Room No. 9

**DINNER MENU**  
**\$135/person ++ with tax & gratuity**  
**DINNER FOR TWO, PLUS AN OVERNIGHT STAY**  
**\$495++**  
**CAPTAIN SUITES**  
**\$595++**  
**THE SPICER SUITE**  
**\$695++**

**RETAIL PARTNER**  
**CASK AND KEG MYSTIC**

*Please drink responsibly. 2000872*