

The Restaurant at Spicer Mansion

SIX COURSE MENU

lightly marinated native fluke with raw kohlrabi, toasted nori and tomato-bonito bouillon
two-thousand fourteen, pazo san mauro, albarino, rias baixas

chowamushi with stonington lobster, maitake and uni from maine
two-thousand fourteen, jean-marc bernhard, gewurztraminer, alsace

tortellini of jonah crab with dried corn, savoy cabbage and kombu dashi
two-thousand sixteen, jonathan edwards, chardonnay, connecticut

venison grilled of applewood with rutabaga, preserved blueberries and sunflower seeds
two-thousand fourteen, faust, cabernet sauvignon, napa valley

regional cheese with traditional and non-traditional garnish
two-thousand thirteen, airfield estates, late harvest riesling, yakima valley

frozen yogurt crusted in apple granola with curd, brown butter and a soup of grilled strawberries
n.v. schramsberg, blanc de blancs, calistoga, california

135

98 wine pairing

CHEF'S MENU

A menu composed of 12 courses that best illustrates the culinary philosophy and ethos of the chef and his culinary staff. The collection of flavors, textures, techniques and thoughtfully sourced ingredients tell the story of our coastal New England surroundings.

185

128 wine pairing