

The Restaurant at Spicer Mansion

EASTER SUNDAY

APRIL FIRST, TWO-THOUSAND EIGHTEEN

FOUR COURSE PRIX FIXE MENU

first

smoked egg pate on toasted sourdough with american caviar, shaved garden radish and pea tendrils

-or-

native oysters with uni from maine, preserved citrus and our persimmon vinegar

second

terrine of rabbit with first of the season's english peas, sorrel and carrot-cumin puree

-or-

risotto de carnaroli with duck confit, whole grain mustard and smoked mascarpone cheese

-or-

creamy lobster bisque with tiny onions, preserved beets and shellfish beignets

third

petite tenderloin of beef with potato confit, lacinato kale and black truffle bordelaise

-or-

halibut from the gulf of maine with a fricassee of bright spring vegetables and toasted rice bouillon

-or-

local lamb with eggplant-tomato marmalade and a barigoule of artichokes

fourth

chocolate mousse with walnut streusel and sour cherry

-or-

almond financier with blueberry curd and buttermilk ice cream

70

CHILDREN'S OPTIONS

three courses with an entrée choice of the following

baked mac and cheese

child's burger (bun, meat & cheese only)

grilled cheese on brioche

simple salad of local greens, shaved vegetables & buttermilk dressing

35