

The Restaurant at Spicer Mansion

MARCH SIXTEENTH, TWO-THOUSAND EIGHTEEN

SIX COURSE MENU

native oyster set in a gelled consommé of saly ham with uni from maine
two-thousand fourteen, françois cazin, cuvée renaissance, cour-cheverny, loire

raw bay scallops from the vineyard with finger lime, raw kohlrabi and anise juice
two-thousand fifteen, pazo senoras, albarino, rias baixas, spain

luna pasta stuffed with maitake, ricotta and black truffle with a consommé of the same
flavors
two-thousand twelve, ruffino, riserva ducale oro, gran selezione, chianti classico tuscan

dry-aged duck cooked over white birch with rutabaga cooked in the hearth, purple
mustard and nasturtium
two-thousand fourteen, goldeneye, pinot noir, anderson valley, california

eidolon cheese from the grey barn with aloe vera and pickled mustard seeds
two-thousand fourteen, chateau-roumieu lacoste, sauternes

toasted pain perdu with miso butterscotch and whipped maple
taylor fladgate, twenty-year tawny port, portugal

135

98 wine pairing

CHEF'S MENU

A menu composed of nine 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.

155

118 wine pairing