

The Restaurant at Spicer Mansion

MARCH SECOND, TWO-THOUSAND EIGHTEEN

SIX COURSE MENU

celeriac cooked in the ground with white sturgeon caviar, hazelnuts and nasturtium
two-thousand fourteen, françois cazin, cuvée renaissance, cour-cheverny, loire

bay scallops from the vineyard with jalapeno-sunflower seed romesco and pickled daikon
two-thousand fifteen, pazo senoras, albarino, rias baixas, spain

luna pasta stuffed with maitake, ricotta and black truffle with bread crumbs
two-thousand twelve, ruffino, riserva ducale oro, gran selezione, chianti classico tuscan

corned duck cooked over white birch with native ground cherries and rutabaga
two-thousand fourteen, goldeneye, pinot noir, anderson valley, california

prufrock 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