

The Restaurant at Spicer Mansion

APRIL TWELFTH, TWO-THOUSAND EIGHTEEN

SIX COURSE MENU

native oyster set in a gelled consommé of salty ham with uni from maine
n.v. schramsberg, brut, blanc de blancs, calistoga, california

raw bay scallops from the vineyard with fermented orange, raw kohlrabi and anise juice
two-thousand sixteen, chateau de montford, demi-sec, vouvray, france

garganelli in the style of carbonara with guanciale, sprouting broccoli and cured egg yolk
two-thousand twelve, ruffino, riserva ducale oro, gran selezione, chianti classico tuscan

koji marinated teres major with maitake, fried kale and purple mustard
two-thousand thirteen, col solare, red mountain, columbia valley, washington

hooligan cheese from cato corner with blueberry curd and pickled mustard seeds
two-thousand fourteen, chateau fleurs d'or, sauternes, bordeaux

chocolate mousse with blood orange and almond streusel
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