



The Restaurant at Spicer Mansion

JUNE, TWO-THOUSAND EIGHTEEN

ONE

raw native oysters set in a gelled consommé of salty ham with uni from maine
gently grilled surf clam with fermented orange and crispy miso
crispy squash blossom stuffed with vegetable tapenade and aged “bloomsday” veloute
shellfish chicharróns with white sturgeon caviar and onion blossom cream (25
supplement)

pairing: two-thousand sixteen, chateau de montfort, demi-sec, vouvray, loire valley, france

sommelier select: n.v. schramsberg, blanc de blancs, brut, calistoga, california

TWO

sea urchin glazed with tomato ponzu on toasted brioche with shio koji
carrots roasted extremely slow with miso, crispy heirloom grains and lots of flowers
tortellini “en brodo” with black garlic and porcini
a simple rice dish with preserved plum sofrito, smoked wild mussels and bay laurel

pairing: two-thousand sixteen, cave de lugny, mâcon-lugny chardonnay les charmes

*sommelier select: two-thousand sixteen, kistler, les noisetiers, chardonnay, sonoma coast,
california*

THREE

halibut from the gulf of maine with a barigoule of baby artichokes
ballontine of rabbit with crispy brassicas and a sauce made from our green apple vinegar
agnolotti of fava beans with salted meyer lemon, morels, pea greens and wild garlic broth
lambchetta from sepe farms with and a mole of dried fruits and grilled hearts of kale

*pairing: two-thousand sixteen, crystallum, peter max, pinot noir, western cape, south
africa*

sommelier select: two-thousand fourteen, zena crown, sun, pinot noir, eola-amity hills, oregon

FOUR

cheese sourced from new england with preserved muscat grapes, granola and mustard
seeds
sweet corn ice cream with black pepper and corn streusel
dessert of milk & honey with vanilla, blueberry and lavender
chewy peaches with elderflower curd and candied black olive

pairing: two-thousand fourteen, chateau fleurs d’or, sauternes, bordeaux, france

sommelier select: taylor fladgate, twenty year port, tawny, portugal

prix fixe menu - 65

wine pairing - 35

sommelier selection - 60

CHEF’S MENU

A spontaneous multi-course menu 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.