

The Restaurant at Spicer Mansion

AUGUST, TWO-THOUSAND EIGHTEEN

ONE

raw oysters set in a gelled consommé of salty ham with uni from maine
wild chatham bay mussels “en escabeche”
kombu vichyssoise with dry black olive and nasturtium
shellfish chicharróns with imperial osetra 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

our lamb ham with local pole beans, lovage & a cream of wild mussels
carrots roasted extremely slow with miso, crispy heirloom grains and lots of flowers
toasted brioche with uni from maine, tomato ponzu and shio koji
scarpinocc stuffed with ricotta & buttermilk in a light bouillon of early summer tomatoes,
pea tendrils and jitti's tomato vinegar

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

ballontine of rabbit with crispy brassicas and a sauce made from our green apple vinegar
squid ink ravioli with local chevre, maitake, dulse and shaved summer truffle
ribeye of beef cooked over white birch with charred savoy cabbage and bordelaise
native swordfish cooked in ginger oil with roasted cucumber, carrot confit and clam
emulsion

pairing: two-thousand sixteen, crystallum, peter max, pinot noir, western cape, south africa
sommelier select: two-thousand fourteen, zena crown, sum, pinot noir, eola-amity hills, oregon

FOUR

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

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.