

# The Restaurant at Spicer Mansion

SEPTEMBER, TWO-THOUSAND EIGHTEEN

## ONE

raw oysters set in a gelled consommé of salty ham  
wild chatham bay mussels “en escabeche”  
butternut soup with candied pecans and glazed squash  
shellfish chicharróns with imperial oestra caviar and onion blossom cream (25 supplement)

*pairing: nino franco, rustico, organic, prosecco, italy*  
*sommelier select: n.v. schramsberg, blanc de blancs, brut, calistoga, california*

## TWO

crispy rice with lobster, togarashi & ponzu  
carrots roasted extremely slow with miso, crispy heirloom grains and lots of flowers  
scarpinocc stuffed with ricotta & buttermilk in a light bouillon of summer tomatoes, and jitti’s  
tomato vinegar  
beef tartar with minced shallots, capers, and brown butter powder

*pairing: two-thousand sixteen, st. michael – eppan, pinot grigio, anger, alto adige, italy*  
*sommelier select: two-thousand sixteen, flora springs, chardonnay, napa valley, california*

## THREE

ballontine of rabbit with crispy brassicas and a sauce made from our green apple vinegar  
potato gnocchi with foraged mushrooms, goldbar squash & summer truffle  
ribeye of beef with foraged mushroom and bordelaise  
black fish with sweet corn and preserved tomato

*pairing: two-thousand sixteen, marchesi di gresy, nebbiolo, langhe, italy*  
*sommelier select: two-thousand sixteen, ponzi vineyards, tavola, pinot noir, willamette valley, 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  
corn bread pudding

*pairing: taylor fladgate, ten year port, tawny, portugal*  
*sommelier select: barolo chinato, cocchi, piemonte, italy*

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.