



SPICER MANSION
MYSTIC, CONNECTICUT

Christmas Eve Dinner

December 24, 2018

First Course

Celery Root Soup

Confit Pork Belly

Quince-Apple Compote

Winter Beet Salad

Green Apple, Smoked Honey

Goat Cheese Tart

Preserved Tomatoes

Entrees

New York Strip

Mushroom Duxelles, Classic Mashed Potatoes

Seasonal Catch of the Day

Medley of Root Vegetables

Glazed Quail

Green Farro, Seasonal Vegetables

Broad Brook Acres Lamb Wellington

Braised Spinach, Parsnips, Lamb Jus

House Made Bread Selection

*Seasonal Desserts by
Spicer's Pastry Chef, Aimee Merkle*

*\$75 per person
plus tax and gratuity*

*\$25 per child
plus tax and gratuity*

It is our goal to provide our guests with a connection to their food by thoughtfully sourcing from local fisherman, farmers and artisans. It's our belief that creativity and new ideas are a result of having an intimate relationship with your food source, and believe that a sense of place is very important when dining.