

The Restaurant at Spicer Mansion

DECEMBER, TWO-THOUSAND EIGHTEEN

ONE

raw oysters with pearled consommé mignonette with salmon roe
wild chatham bay mussels “en escabeche”
butternut soup with candied pecans and glazed squash

pairing: nino franco, rustico, organic, prosecco, italy
sommelier select: n.v. laurent perrier, brut, champagne, france

TWO

crispy rice with lobster, togarashi & ponzu
carrots roasted with heirloom grains, smoked ginger
agnolotti with sweet potato, mascarpone and maple
beef tartar with minced shallots, capers, and brown butter powder

pairing: two-thousand sixteen, fruscalzo, friulano, collio, italy
sommelier select: two-thousand sixteen, jackson estate, chardonnay, santa maria valley, california

THREE

ballotine of rabbit with crispy brassicas and a sauce made from our persimmon vinegar
dry aged duck with celery root, parsnip and duck jus
strip of beef with seacoast mushrooms and bordelaise
halibut with steamed cabbage and beurre blanc

pairing: two-thousand sixteen, produttori del barbaresco, nebbiolo, langhe, italy
sommelier select: two-thousand fifteen, morgan, 12 clones, pinot noir, santa maria highlands, california

FOUR

cheese sourced from new england with preserved grapes, granola and mustard seeds
vanilla crème brûlée with mixed berries and biscotti
sweet potato-corn bread pudding with maple custard and cinnamon crème fraîche

pairing: two-thousand fourteen, la fleurs d’or, sauternes
sommelier select: taylor fladgate, ten year port, tawny, portugal

prix fixe menu – 75

wine pairing – 35

sommelier selection – 60

CHEF’S MENU

A spontaneous multi-course menu that best illustrates the culinary philosophy and ethos of the culinary staff. The collection of flavors, textures, techniques and thoughtfully sourced ingredients tell the story of our coastal New England surroundings.