

The Restaurant at Spicer Mansion

VALENTINE'S DAY, TWO-THOUSAND NINETEEN

AMUSE BOUCHE

caviar crème fraîche, egg, chive, brioche

n.v. taitinger, brut, champagne, france

ONE

beet salad blood orange, pistachio, honeycomb, crème fraîche

hamachi dashi, cucumber, agua chile, shiso

lamb carpaccio basil pesto, pine nuts, parmesan, pearl onion

n.v. two thousand sixteen j.j. prum, riesling, kabinet, mosel, germany

TWO

crispy pork belly lovage vichyssoise, quince apple compote, breakfast radish

lobster bisque fennel pollen, soft herbs, crème fraîche

forest mushrooms hazelnut butter, tarragon, vadouvan

two-thousand sixteen, far niente, chardonnay, napa valley, california

THREE

truffled pheasant jerusalem artichoke, smoked potato, raspberry, jus

maine lobster winter truffle, celeriac, kumquat, beach rose

butter glazed carrots toasted rye berries, smoked ginger, pea tendrils

two-thousand sixteen, belle glos, "las alturas" santa lucia highlands, california

FOUR

golden tilefish squash, kaffir lime, yuzu

a-five wagyu striploin yakatori grilled, heirloom potato, cippolini onion (50 supplement)

black truffle risotto black winter truffle, parmesan cheese, spanish olive oil

two thousand fifteen, tenuta dell'ornellaia, toscana le volte, tuscany, italy

FIVE

chocolate raspberry torte valrhona chocolate, crème anglaise

n.v. warre's late bottled vintage ruby port, oporto

MIGNARDISES

chocolate dipped stawberries