



AUGUST, TWO-THOUSAND NINETEEN

ONE

black truffle buratta with heirloom tomatoes, balsamic pearls and extra virgin olive oil

TWO

lobster bisque over fresh chunks of lobster and crème fraiche with fennel pollen

THREE

stonington sea scallops, confit carrots, english pea risotto and red pepper butter

FOUR

wagyu “baveet” steak with crispy potato cake, white pearl onions and bordelaise

FIVE

classic crème brûlée with fresh berries

*Start your dining experience with Chef's choice of canapes and a half bottle of
Champagne in one of our salons or the Belvedere - 45 per couple*

prix fixe menu - 75

classic wine pairing with traditional varietals - 50

sommelier selection using unique and elevated pairings - 75

The Spicer Mansion's culinary team lives by the philosophy that the collection of flavors, textures, techniques and thoughtfully sourced ingredients tell the story of our coastal New England surroundings.