



SPICER MANSION
MYSTIC CONNECTICUT

Course 1

Blue Fin Tuna Toro Tataki

Japanese Yuzu, Malden, Checker Board Sesame Seeds, Togarashi Spice

Justin Sauvignon Blanc 2018

Course 2

Prosciutto & Cantaloupe

House made whole Milk Ricotta, Baby Spinach, Extra Virgin Olive Oil, Red Wine Reduction

Justin Paso Robles Cabernet 2018

Course 3

Pan Seared Colossal Scallops

Capellini Pasta, Roasted Garlic & Shallots, Shaved Black Truffles, Parmesan, Herbs

Justin Overlook Chardonnay 2018

Course 4

House Made Illy French Press Coffee Ice Cream

Fresh Whipped Cream

Justin Paso Robles Rose 2018

**“Our tasting menu here at the Spicer Mansion is provided
to you using only the most pristine and freshest products.**

**Our Chefs locally source our Proteins and Vegetables,
Observing the details that separate good food from great food.**

**It is for this reason that we are ahead in Culinary Treads,
Leading to your ultimate enjoyment!**

On behalf of myself, the Staff, and Captain Spicer Himself, relax and enjoy”

-Executive Chef Andrew Fine-

Tasting Menu \$95.00

Wine Pairing \$30.00