



## *Gourmand Menu*

### **roasted beet salad**

house made duck prosciutto, goat cheese fondue, organic petite lettuces, saba drizzle  
2007 Parés Baltà Rose, *Spain* (organic)



### **ahi tuna poke**

hawaiian heart of palm, avocado, toasted sesame seeds cilantro  
2007 Thévenet St-Véran "Clos de l'Ermitage Vieilles Vignes" France



### **fricassee of wild rabbit**

spinach and ricotta raviolis, glazed cabbage patch vegetable ragu, sauce ver jus  
2007 Francis Coppola Diamond Collection *California*



### **seared diver scallops**

savoy cabbage, caramelized porcini mushrooms, ginger duck jus  
2007 Millbrandt Vineyards Riesling, *Germany*



### **whole roasted quail**

stuffed with medijool dates, wild boar sausage, sherry foie gras sauce  
2007 Beaulieu Vineyards Cabernet, *California*



### **australian lamb loin**

eggplant compote, jerusalem artichokes cassablanca olives, pomegranate balsamic reduction  
2006 Domaine Carneros Pinot Noir, *California*



### **artesinal cheese plate**

NV Delaforce "His Eminence's Choice" 10 year port, *Portugal*



### **"spiced pear" soufflé**

2003 Château d'Arche Grand Cru Sancerre, *France*

**eight courses 95**  
**experience with wine 140**

## *Spiced Pear*

A restaurant committed to celebrating the bounty of New England's farms and the vitality of what nature has to offer. Each dish shares the simple pleasures of the season and the purest of flavors that can only be achieved organically. The composed cuisine of Chef Kyle Ketchum portrays the passion for excellence in food, service, and presentation amidst the splendor of a luxurious setting.

*the consumption of raw meats, poultry, or shellfish may increase the risk of food borne illness.  
for your convenience, 20% gratuity will be added to parties of six or more*