

# Eat, Drink & Laugh

“Enjoy seasonal ingredients, from Maine and beyond, prepared in classic French style with modern interpretation. We take great pride designing your culinary experience; if you have time constraints, please let your server know.”

Chef de Cuisine

Lawrence Klang

## Menu Saisonnier

(These menus are best served when ordered by the whole table)

5 Course Tasting Menu • 75

\*The tasting menu features seasonal ingredients and signature dishes created by our Chef de Cuisine. This menu is a food lovers culinary treat.

20% Gratuity will be added to parties of 6 or more

## Appetizers

Asparagus Ravioli, Eggplant Chip, Shellfish Emulsion 12

Wild Arugula, Blood Oranges, Pine Nuts, Reggiano, Garum Dressing 10

House Cured Salmon Gravlox, Slow Poached Quail Egg, Endive, White Dressing 12

Caledonia Blue Prawns "Prepared a la Plancha", Aleppo Pepper and Garlic Confit 16

## Entrees

Seared Local Halibut, Asparagus Ravioli, Shaved Asparagus, Banyuls Truffle Nage 30

Grilled Double Chop Rack of Lamb, Minted Ginger Date Chutney, Flatbread, Coffee Lamb Jus 32

Seared Porcini Dusted Diver Scallops, Cauliflower Tortellini and Tapenade, Chicken Jus 28

Roasted and Laquered Magret Duck Breast, Fennel Chutney, Onion Soubise, Sauce Nicoise 30

Slow Poached Maine Lobster, Morel Cream, Serrano, Reggiano Chip mrkt

Grilled Beef Filet, Potato Confit, Braised Onions, Foie Gras Butter 36