

**Lobster Tasting Menu**

Natalie’s signature tasting menu highlights the bounty of Maine and the freshness of the season.

Menu 109

Wine pairing to accompany 76

Lobster Crab Pea Mint Radish Salmon Roe

Steamed Bun Lobster Miso Cucumber Basil

Lobster Bisque Sambal Carrot

Grilled Lobster Speck Truffle Asparagus Lentil Fiddlehead

Choice of Dessert

**Menu Saisonnier**

Menu 102

Wine pairing to accompany 89

Pea Caviar Espellette Citrus

Crab Fennel Kumquat Crème Fraiche

Garganelli White Asparagus Parmesan Olive Oil Quail Egg

Poulard Foie Gras Ramp Fiddlehead Sunchoke

Lamb Carrot Turnip Coriander

Ossau Iraty Panna Cotta Wheat Grass Radish

Maple Walnut Balsamic Dark Chocolate