

**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