

4-Course Prix Fixe

One

Maitake Nori Brussels Sprouts Bonito
Bluefin Tuna Ginger Wasabi Jicama
Oyster Velouté Celery Citrus
Broad Arrow Pork Egg Pecorino
Carrot Hay Walnut Moses Sleeper

Two

Inspired by Local Farms
& Fishermen

Three

Salmon Pinenut Dukkah Orange Carrot
Duck Sunchoke Foie Gras Barberry
Celery Root Truffle Lemon Brebirousse
Maine Lobster Risotto Citrus Kale
Smoked Rib Eye Beets Tofu Forbidden Rice

Four

Smoked Maple Walnuts Waffle Butterscotch
Chocolate Almond Coconut
Pink Peppercorn Grapefruit Chamomile
Orange Creamsicle Clementine Vanilla
Cheese Contemporary or Classic

Menu 89

Wine Pairing 57

Coravin Premium Wine Pairing 72

Maine Lobster Tasting Menu

Our 5-course menu is highlighting Maine's famous lobster through different preparations.

Lobster Truffle Celery Root Chervil
Lobster Steamed Bun Allagash Pickles
Lobster Bisque Sunchoke Brown Butter Oregano
Lobster Bacon Brown Bread Beans Chili
Choice of Dessert

Menu Market Price

Wine Pairing 67

Coravin Premium Wine Pairing 87

Chef's Tasting Menu

Inspired by the season, our chef's tasting menu focuses on the freshest locally sourced ingredients.

Oyster Celery Lemon
Tuna Lobster Caviar
Salmon Pinenut Dukkah Orange
Mushroom Truffle Arborio Shallot
Rib Eye Celery Root Foie Gras Brussels
d'Affinois Cambozola Beets Rosemary
Orange Creamsicle Clementine Vanilla

Menu 115

Wine Pairing 77

Coravin Premium Wine Pairing 92

Executive Chefs Chris Long & Shelby Stevens

Maître D' Sven Smits

Wine Director Matt Lambert