

## 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 Brebrousse  
Maine Lobster Risotto Citrus Kale  
Smoked Rib Eye Beets Tofu Forbidden Rice

---

### Four

Chocolate Pecan Coconut Balsamic  
Carrot Cream Cheese Walnut Cinnamon  
Rhubarb Lemon Basil Cardamom  
Caramel Hazelnut Cocoa Malden  
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  
Cheese Croquettes Prosciutto Pea  
Carrot Cream Cheese Walnut Cinnamon

*Menu 115*

*Wine Pairing 77*

*Coravin Premium Wine Pairing 92*

*Executive Chefs Chris Long & Shelby Stevens*

*Maître D' Sven Smits*

*Wine Director Greg Wolff*