

4-Course Prix Fixe

One

Rabbit Cannelloni Tarragon Carrots Fiddlehead
Maine Scallops Asparagus Spring Mushroom Almond
English Peas Trout Caviar Mustard
Kataifi Egg White Asparagus Ramps Nori

Two

Inspired by Local Farms
& Fishermen
or
Maine Lobster Bisque
(\$11.00 supplement)

Three

Maine Halibut Crab Peas Vadouvan
Rib Eye Watercress Carrots Ras el Hanout
Lamb Fresno Cardamom Asparagus
Gnocchi Mushroom Fava Beans Oregano

Four

Carrot Cream Cheese Walnut Cinnamon
Rhubarb Lemon Basil Cardamom
Caramel Hazelnut Cocoa Malden
Local & International Cheese

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 Cucumber Tarragon Caviar
Lobster Peas Ponzu Ginger
Lobster Bisque Ras el Hanout Black Garlic Turnip
Lobster Kataifi White Asparagus Ramps
Choice of Dessert

Menu Market Price

Wine Pairing 67

Coravin Premium Wine Pairing 87

Executive Chef Shelby Stevens

Maître D' Sven Smits

Wine Director Greg Wolff