

4-Course Prix Fixe

Oysters

Maine Oysters on the Half Shell
(\$36.00 a dozen - \$18.00 half a dozen)

One

Beet and Grape Leaves Terrine with Eggplant and Almonds
Cured Fluke and Salmon with Shiso Pesto and Kiwi
Sunchoke Soup with Bacon and Brussels
Seared Tuna with Pomegranate and Daikon Relish

Two

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

Three

Broad Arrow Farm Pork Loin and Belly with Grilled Plum and Turnips
Maine Striped Bass with Sambal Mussels, Mushroom and Dashi
Caldwell Farm Rib Eye with Confit Potatoes, Broccolini and Jalfrezi
Cauliflower and Pinenut Risotto with Goat Cheese and Oregano

Cheese

Local and International Cheese
(\$18.00 supplement)

Four

Chocolate Chantilly with a Pomegranate Sorbet, Graham Crumble and Italian Meringue
Rose Jam with Apple, Lemon Cake and Toasted Pistachios
Honey Panna Cotta and Earl Grey Ice Cream with Lemon and Caramelized Honey Comb
Local and International Cheese

Menu 89

Wine Pairing 57

Premium Wine Pairing 72

Maine Lobster Tasting Menu

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

Oysters

Maine Oysters on the Half Shell
(\$36.00 a dozen - \$18.00 half a dozen)

One

Lobster Salad with Jicama, Nasturtium Leaves and Lime Lovage Vinaigrette

Two

Miso Glazed Grilled Lobster with Mushrooms and Soy

Three

Coconut Lobster Bisque with Cilantro, Jalfrezi and Pickled Fresno

Four

Grilled Lobster and Cauliflower with Ham Hock Relish and Kale Chips

Cheese

Local and International Cheese
(\$18.00 supplement)

Five

Choice of Dessert

Menu 119

Wine Pairing 67

Premium Wine Pairing 87

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