

4-Course Prix Fixe

Oysters

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

One

Carrot Orange Walnut Urfa
Scallop Fennel Shiso Nori
Salmon Celery Root Leek Chive
Oxtail Mole Radish Cilantro

Two

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

Three

Parsnip Huitlacoche Thyme Cured Yolk
Broad Arrow Farm Pork Cabbage Mustard Rye
Caldwell Farm Rib Eye Beet Short Rib Wasabi
Cod Grape leaves Pinenut Preserved Lemon

Cheese

Local and International Cheese
(\$18.00 supplement)

Four

Chocolate Grapefruit Rosemary Crèmeux
Green Tea Buddha Hand Yoghurt Cardamom
Butternut Squash Ginger Pomegranate Kumquat
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 Celery Root Preserved Lemon Roe

Two

Lobster Gnocchi Shiso Fennel

Three

Lobster Bisque Burned Orange Carrot Togarashi

Four

Lobster Quinoa Mole Radish Grapefruit

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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