

# NATALIE'S

AT CAMDEN HARBOUR INN

## Raw Bar

Maine Oysters on the Half Shell served Traditional or Contemporary  
(34 a dozen – 18 half a dozen)

Seafood Tower for Two 67

## Appetizers 19

CHI Greens with Roasted Root Vegetables, Fredrikson Farm Chèvre and Walnuts

Glazed Pork Belly Steamed Buns with Assorted Pickles and Miso

Lobster Bisque with Blistered Tomatoes, Grilled Lemon and Thyme

Caldwell Farm Beef Tartar with Red Curry, Crispy Shallots and Chives (+\$5)

Panzanella Salad with Fuzzy Udder Waldo Smog, Herbs and Dooryard Farm Tomatoes

Copper River King Salmon Crudo with Marigold, Radishes and Lemon

## Entrees 32

Common Wealth Farm Fried Chicken Sandwich with Kimchi Slaw and Compressed Melon

Grilled Swordfish with Hummus, Olives, Eggplant and Roasted Zucchini

Caldwell Farm Rib-Eye with Mushroom, Confit Leeks and Gnocchi (+\$5)

“Three Cheese” Tortellini’s with Romesco, Blistered Peppers and Almonds

Roasted Lobster with Corn Ham Hock Risotto, Citrus and Coriander (+\$5)

Caldwell Farm Burger with Herb Verde, Prosciutto and Bowden Farm Fried Egg

Seared Local Scallops with Forbidden Black Rice, Fennel, Shiso and Yuzu

## Desserts 16

Local and International Cheese with Assorted Accompaniments (+\$5)

Lemon Mousse with Blueberry Verbena Sorbet and Poppy Seed

Mint Chocolate Chip Ice Cream with Chocolate Quinoa Cake and Fudge Sauce

Caramel Pudding with Fredrikson Farm Goat Milk and Almond Zucchini Cake

*4-course Menu 82*

*Wine Pairing 52*

*Premium Wine Pairing 72*



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness