

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

Winter Greens with Sherry Honey Vinaigrette, Pecorino and Walnuts

Local Fried Chicken Steamed Bun with Pickled Chilies and Cilantro

Lobster Bisque with Roasted Squash, Pepita and Vadouvan Brown Butter

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

Smoked Trout Salad with Pickled Turnip, Horseradish and Apple

Roasted Celery Root with Braised Fennel, Orange and Rye Panna Cotta

Entrees 32

Commonwealth Farm Duck Breast with Brussels, Grits, Braised Endive and Duck Fat Vinaigrette

Grilled Swordfish with Romanesco Sauce, Kale, Almonds and Citrus

Triple Seared Caldwell Farm Rib-Eye with Glazed Carrots, Short Rib and Barley (+\$5)

Sunchoke Risotto with Fredrikson Farm Goat Cheese, Herb Verde and Poached Egg Yolk

Roasted Lobster with Seaweed, Mushroom, Black Rice and Sorrel (+\$5)

Caldwell Farm Burger with Foie Gras Torchon, Shallot Relish and Truffle Aioli

Crab Crusted Salmon with Chitarra, Preserved Lemon and Spinach

Desserts 16

Local Cheese with Assorted Accompaniments (+\$5)

Lemon Mousse with Lychee Sorbet, Grapefruit and Poppy Seed

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

Caramel Pudding with Fredrikson Farm Goat Milk and Almond Squash 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