

## Maine Lobster Tasting Menu

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

### Optional

Maine Oysters on the Half Shell served Traditional  
(42 a dozen 21 half a dozen)

Maine Oysters on the Half Shell served "Angels on Horseback" Style  
(42 a dozen 21 half a dozen)

Seafood Tower for Two 73

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### One

Lobster Salad Jasmine Tea Preserved Lemon Focaccia

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### Two

Leeks aux Vinaigrette Lobster Soy Burgundy Truffle

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### Three

Lobster Bisque Ravioli Calabrian Chili Tomato

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### Four

Lobster Wild Rice Green Apple Soubise

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### Optional

Local Cheese  
\$18.00 supplement

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Choice of Dessert

*Menu 119*

*Wine Pairing 67*

*Premium Wine Pairing 87*

Executive Chef Joseph Nardo

Maître 'D Sven Smits



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

Wine Director Steven Wickham



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