

4 Course Chef's Tasting Menu

Executive Chef Jose Ochoa created a 4-course tasting menu with a few extra surprises celebrating seasonal, mostly Maine local, market fresh ingredients.

Four Course Tasting Menu 129

Wine Pairing 72

Maine Lobster Tasting Menu

A tasting menu highlighting sustainably caught Maine Lobster by using breakable lines and often using electrically powered lobster boats

One

Lobster Carpaccio Fresno Herbs Olive Oil

Two

Lobster Consommé Cauliflower Carrots Leeks

Three

Lobster Gnocchi Potato White Wine Garlic

Four

Poached Lobster Potato Mushroom Peppers

Five

Choice of Dessert

Menu 158

Wine Pairing 87

Executive Chef Jose Ochoa

Maître 'D Sven Smits

Wine Director Kathryn Snow

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

