

Chef's Tasting Menu

Executive Chef Jose Ochoa created a tasting menu with a few extra surprises, celebrating seasonal, mostly Maine local, market fresh ingredients. We offer a 4-course or 5-course tasting menu.

4-course 143

Wine Pairing 72

5-course 158

Wine Pairing 87

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 Claw Kelp Lime Fish Sauce

Two

Lobster Claw Cucumber Noodles Peanut

Three

Lobster Dumpling Ginger Brodo Cardamom

Four

Lobster Tail Red Curry Bok Choy Coconut

Five

Choice of Dessert

Menu 167

Wine pairing 87

Executive Chef Jose Ochoa

Maître 'D Sven Smits

Pastry Chef Gwenythe Frechette

Wine Director Kathryn Snow

