

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 Cocktail Avocado Jalapeno Tomato

Two

Lobster Knuckle Tostada Kelp Shitake Chipotle Soy

Three

Lobster Pozole Hominy Corn Lime Chili Oil

Four

Lobster Tail and Claw Arroz Amarillo Mole Cabbage

Five

Choice of Dessert

Menu 167

Wine pairing 87

Executive Chef Jose Ochoa

Maître D Sven Smits

Pastry Chef Gwentythe Frechette

Wine Director Kathryn Snow

