

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 Tartare Cucumber Peppers Tarragon

Two

Lobster en Croûte Peas Potato Carrots

Three

Lobster Bisque Coconut Fennel Crème Fraîche

Four

Grilled Lobster Collards Miso Mushrooms

Five

Choice of Dessert

Menu 167

Wine pairing 87

Executive Chef Jose Ochoa

Maitre 'D Sven Smits

Pastry Chef Gwentythe Frechette

Wine Director Kathryn Snow

