

Summer Tasting Menu

Inspired by Summer in Maine, chef Ochoa created a surprise menu highlighting local farms, fishermen and vegetables and herbs from our own garden. Combined with a touch of Spanish flair.

6 course Menu 167

Wine Pairing 92

7 course Menu 178

Wine Pairing 105

Lobster Tasting Menu

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

Lobster Cocktail Butter Cocktail Sauce

Lobster Carpaccio Siberian Caviar Piquillo Herbs

Lobster Claw Tomato Tartar Lapsang Capers

Lobster Pansotti Shallots Brown Butter Sherry Cream

Grilled Lobster Zucchini Chive Beurre Monté

Lime Orange Lemon White Chocolate

Menu 173

Wine Pairing 87

Executive Chef – Jose Ochoa

Maître ́D – Sven Smits

Pastry Chef – Gwenythe Frechette

Wine Director – Erik Perry

Consulting Sommelier – Alex Marchesini