

## 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 Butternut Squash Lapsang Fennel

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