

Chef's Tasting Menu

A surprise chef-tasting menu highlighting
Maine's bounty of the sea and local farms.

6-course Menu 167

Wine Pairing 85

Lobster Tasting Menu

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

Lobster Bisque Fennel Crème Fraiche Sherry

Lobster Claw Blood Orange Grapefruit Fresno

Lobster Béarnaise Tarragon Puff Pastry

Lobster Macaroni Gruyere Truffle

Lobster Tail Leeks Demi Farce

Lime Tequila Meringue Coconut

Menu 172

Wine Pairing 85

Executive Chef – Jose Ochoa

Maître 'D – Sven Smits

Pastry Chef – Gwenythe Frechette

Wine Director – Erik Perry

Consulting Sommelier – Alex Marchesini