

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

Tartlet Kelp Caviar Vanilla

Panna Cotta Asparagus Peas Parmigiano Reggiano

Onion Velouté Tarragon Spring Onion Coconut

Cavatelli Mushrooms Preserved Lemon Pea Tendrils

Potato Smoked Carrot Demi Asparagus

Carrot Cake Parsnip Fennel Ganache

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