

WINE BY THE GLASS

TASTING MENUS

Sparkling

2022 Raventós · Blanc de Blancs	
Conca del Riu Anoia · Catalonia · Spain	18
NV Gonet Sulcova · Brut Réserve	
Montgueux · Champagne · France	22

White

2024 Lagar de Cervera · Albarino	
Rosal–Salnés · Rias Baixas · Galicia · Spain	17
2024 Poggio Anima · Grillo	
Terre Siciliana igt · Sicily Italy	14
2023 Sybille Kuntz · Riesling Kabinett Trocken	
Mosel · Germany	27
2019 Domaine Michel Caillot · Bourgogne Blanc	
Meursault · Burgundy · France	32
2023 Domaine Durand · Sauvignon Blanc	
Sancerre · Loire Valley · France	24

Rose

2024 Arnot Roberts · Touriga Nacional · Rosé	
California · USA ·	18

Red

2022 Holloran · Pinot Noir	
Willamette Valley · Oregon · USA	15
2023 Domaine Du Clos Du Fief · Gamay	
Juliéna’s ‘Cuvee Tradition · Beaujolais · France	19
2022 Obsidian Ridge · Cabernet Sauvignon	
Lake County · California · USA	21
2023 Domaine Du Vieux Lazaret · Châteauneuf-	
Du-Pape Rhône · France ·	32
2022 Stella Crinita · Petit Verdot	
Uco Valley · Argentina ·	23

Chef Tasting Menu

A surprise chef-tasting menu highlighting.
Maine’s bounty of the sea, local farms and our
own vegetable garden.

5- Course Menu* 153
Wine Pairing 72

4- Course Menu* 139
Wine Pairing 56

Cabin Fever Menu

Indulge in a cozy alpine experience with our Cabin
Fever menu for two. This special offering features
a decadent Swiss Cheese fondue, accompanied
by an assortment of thoughtfully selected
accoutrements for sharing and dipping.

Lobster Bisque or Local Greens

Swiss Cheese Fondue*

Smores

Menu for Two 162

A LA CARTE

Appetizers

Trout Kohlrabi Green Curry Watercress*	25
Beets Chèvre Pistachio Croutons	21
Lobster Bisque Carrot Crème Fraîche Fennel	19
Local Greens Apple Stracciatella Walnut	23

Mains

Cod Squash Brussels Beurre Blanc	36
Salmon Daikon Dashi Kelp	34
Squash Radicchio Spigarello Apple	32
Venison Cauliflower Potato Juniper*	42
Wagyu Burger Jalapeño Truffle Smoked Cheddar*	38

Items marked with an asterisk may be served raw or undercooked,
consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illnesses.

OVER FIRE

A new dining option highlighting the
essence of hand selected, best quality
proteins farm raised or single line caught
fish. Straight forwardly seasoned and
prepared over fire to your liking.
Recommended to select dishes from the
sides menu

Maine Trout	49
10oz American Wagyu*	69
Twin Maine Lobster	79

SIDES

Additional Bread & Butter	7
Duck fat Fingerlings	11
Broccolini	10
Brussels	12
Mushrooms	13
Baby Gems	11
Grilled Lobster Tail	36