

WINE BY THE GLASS

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
2023 Luna Gaia · Grillo Terre Siciliana igt · Sicily Italy	15
2023 Sybille Kuntz · Riesling Kabinett Trocken Mosel · Germany	27
2019 Domaine Michel Caillot · Bourgogne Blanc Meursault · Burgundy · France	32
2023 Domaine Du Carrou · Sauvignon Blanc Sancerre · Loire Valley · France	24

Rose

2024 Poderi Sanguineto · Sangiovese · Rosé Toscana · Italy ·	20
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Red

2023 Holloran · Pinot Noir Willamette Valley · Oregon · USA	17
2023 Domaine Du Clos Du Fief · Gamay Juliéna's 'Cuvee Tradition · Beaujolais · France	19
2022 Obsidian Ridge · Cabernet Sauvignon Lake County · California · USA	21
2024 Poliziano · Rosso Di Montepulciano Toscana · Italy ·	15
2022 Stella Crinita · Petit Verdot Uco Valley · Argentina ·	23

TASTING MENUS

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 Chicories

Swiss Cheese Fondue*

Smores

Menu for Two 162

A LA CARTE

Appetizers

Trout Fingerling Mustard Dill*	25
Beets Chèvre Orange Tarragon	21
Lobster Bisque Carrot Crème Fraîche Fennel*	19
Chicories Pear Blue Cheese Pepita	22
Duck Confit Endive Orange Brown Butter	24

Mains

Cod Sunchoke Mushroom Koginut*	36
Lobster Bok Choy Carrots Demi*	49
Carrot Freekeh Thyme Miso	32
Short Rib Sweet Potato Spinach Calabrian Chili	42
Wagyu Burger Bacon Truffle Brie*	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

SIDES

Additional Bread & Butter	7
Duck Fat Fingerlings	11
Broccolini	12
Bok Choy	10
Mushrooms	13
Grilled Lobster Tail*	36