

## WINE BY THE GLASS

### Sparkling

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

### White

|  |    |
|--|----|
| 2024 Lagar de Cervera · Albarino  <br>Rosal-Salnés · Rias Baixas · Galicia · Spain | 17 |
| 2023 Luna Gaia · Grillo  <br>Terre Siciliana igt · Sicily Italy                    | 15 |
| 2023 Sybille Kuntz · Riesling Kabinett Trocken  <br>Mosel · Germany                | 27 |
| 2019 Domaine Michel Caillot · Bourgogne Blanc  <br>Meursault · Burgundy · France   | 32 |
| 2023 Domaine Du Carrou · Sauvignon Blanc  <br>Sancerre · Loire Valley · France     | 24 |

### Rose

|  |    |
|--|----|
| 2024 Poderi Sanguineto · Sangiovese · Rosé  <br>Toscana · Italy ·                | 20 |
| 2024 Union Sacré · Skin Contact Pinot Gris · Orange<br>  Monterey · California · | 19 |

### Red

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