

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 · Albariño Rias Baixas · Galicia · Spain	18
2023 Ingrid Groiss · Gruner Veltliner Wagram · Wienvertel · Austria	14
2023 Sybille Kuntz · Riesling Kabinett Mosel · Germany	27
2023 Scribe · Chardonnay Los Carneros · Sonoma Coast · California.	24
2023 Lou Dumont · Bourgogne Blanc Cotes du Beaune · Burgundy · France	32
2024 Domaine Comte de la Chevalière · Sancerre · Loire Valley · France	25

Rose

2024 Union Sacré · Pinot Gris Oasis Vineyard · Monterey · California	19
2025 Ameztoi Rubentis · Hondurrabi Beltza Txakolina · Basque · Spain	20

Red

2023 Purple Hands · Pinot Noir Lone Oak · Willamette Valley · Oregon	18
2024 Poliziano · Sangiovese Rosso di Montepulciano · Tuscany · Italy.	15
2022 Obsidian · Cabernet Sauvignon Lake County · California · USA	23
2016 Remelluri Reserva Rioja · Tempranillo Rioja Alavesa · Spain	32
2021 Los Vascos Cromas · Carmenere Gran Reserva · Colchagua · Chile	20
2019 Chateau du Grand Bos · Merlot Blend Graves · Bordeaux · France	26

TASTING MENUS

Chef Tasting Menu

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

6- Course Menu* 169
Wine Pairing 85

5- Course Menu* 153
Wine Pairing 72

Lobster Tasting Menu

Caviar Chervil Fresno Tartlet
Tortellini Ricotta Pea Consommé
Kelp Beurre Blanc Morels Mint
Leeks Fiddleheads Crème Fraîche Bisque
Rhubarb Yogurt Hibiscus Almond

Menu 159
Wine Pairing 72

A LA CARTE

Appetizers

Trout Cucumber Herbed Yogurt Dill*	26
Rack of Lamb Peas Radish Mint*	38
Lobster Bisque Carrot Crème Fraîche Fennel*	19
Burratini Mushroom Sprouts Peppers	26
White Asparagus Ham Parsley Egg	24

Mains

Cod Potato Kelp Velouté*	37
Carrot Farro Thyme Miso	32
Porcelet Spätzle Pea Mushroom	38
Halibut Asparagus Olives Orzo*	42
Wagyu Burger Lettuce Truffle Smoked Cheddar*	36

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
Guinea Hen	49

SIDES

Additional Bread & Butter	7
Duck Fat Fingerlings	11
Local Greens	15
Broccolini	12
Asparagus	12
Mushrooms	13
Grilled Lobster Tail*	36