

## 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
2024 Ingrid Groiss · Gruner Veltliner   Wagram · Wienvertel · Austria	14
2023 Sybille Kuntz · Riesling Kabinett   Mosel · Germany	27
2024 Scribe · Chardonnay   Los Carneros · Sonoma Coast · California	25
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   Txakolina · Basque · Spain	20
2025 By Ott · Cinsault Blend   Côtes de Provence · France	23

### 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
2024 Pomalo · Plavina   Dalmatia Coast · Croatia	16
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