WINE BY THE GLASS

Sparkling

2022 Raventós · Blanc de Blancs | Conca del Riu Anoia · Catalonia · Spain 21
NV La Petite Marquise · Crémant de Loire | Loire · France 22

White

2024 Lagar de Cervera · Albariño | Rias Baixas · Galicia · Spain 18
2024 Ingrid Groiss · Gruner Veltliner | Wagram · Wienvertel · Austria 14
2024 Clemens Busch · Riesling Kabinett | Mosel · Germany 25
2024 Scribe · Chardonnay | Los Carneros · Sonoma Coast · California 25
2023 Francois Carillon · Bourgogne Blanc | Côte D'Or · 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 Arnot Roberts · Trousseau | North Coast · California · USA 25
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* 172
Wine Pairing 89

5- Course Menu* 159
Wine Pairing 78

Lobster Tasting Menu

Apple Yogurt Cider Herbs
Ravioli Mascarpone Butternut Squash Sage
Potato Beurre Blanc Sea Lettuce Bisque
Chiffon Strawberry Corn Mascarpone

Menu 126*
Wine Pairing 63

A LA CARTE

Appetizers

Lobster Bisque Sea Bean Carrot Fennel 23

Venison Horseradish Mustard Apricot* 25

Butternut Squash Biquinho Watercress Sage 21

Sea Bream Hay Cream Potato* 25

Endive Radicchio Apple Blue Cheese 22

Mains

Halibut Quinoa Vadouvan Beets* 46

Turnip Truffle Spelt Chimichurri 34

Cod Beurre Blanc Spinach Roe* 39

Wagyu Burger Tomato Onion Cheddar* 36

Quail Collard Greens Cider Jus* 41

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* 78

Guinea Hen 49

SIDES

Duck Fat Fingerlings 11
Radicchio 12
Broccolini 12
Mushrooms 13
Grilled Lobster Tail* 36