

# Dinner Menu – a la carte

## HORS D'OEUVRES

Nantucket Oysters on the Half Shell - Meyer Lemon/Horseradish/Rice Wine Mignonette	3.50ea.
Smoked Bluefish Pate With Hand Sliced Androskoggin Russet Potato Chips - Alder Smoked Garlic Salt, Green Onion	17
Chopped Bistro Salad - Iceberg, Frisee, Radicchio, Radish, Haricots Vert, Charcoal Roasted Beets, Petite Herbs, Valbreso Sheep's Milk Feta, Orange Truffle Dressing	16
Baby and Adult Brussels Sprouts - Shredded, Poached, Chilled, Tossed with Purple Kale, Sesame Seeds and Nori, Topped with Wasabi Dressing, Roasted Pistachios, Asian Pear	19
Prosciutto di Parma, Heirloom Tomato, Mozzarella di Bufala Campana, Arugula and Candied Pecan Pesto, Ewoo and Balsamic Glaze	27
Little Gem Romaine Caesar - Boquerónes, Piquillo Pepper, Parmigiano Reggiano, Sautéed Herb Focaccia Croutons	15
Memphis Style BBQ Pulled Pork on a Griddled Whole Grain Bisquit, Pineapple Kumquat Confiture, Pickled Red Onion and Cauliflower	21
Maine Jonah Crab Cake - Green Apple/Charred Shishito Remoulade	35
Lobster Pad Thai - Stir Fried with Tofu and Organic Egg, Tossed with Rice Noodles in a Tamarind Sauce, Finished with Bean Sprout, Peanuts and Cilantro	25
Ahi Tuna Tartare - Hass Avocado with Lime, Cucumber salad with Japanese Seasonings, Gochujang Chili Paste Aioli, Scallion Pancake	26

## PLATS PRINCIPAUX

Maine Diver Scallops - Anson Mills Corn Crusted, Grilled Chorizo Coins, Served on a Corn Chowder Puree, Seasoned with Organic Turmeric, Apple - Ginger Slaw, Fried Capers, Sauce Verte	39
Today's Fresh Catch on Spinach and Pecorino Risotto - A Fragrant Lemongrass, Coconut and Artichoke Puree, Papaya and Basil Salad	41
Grilled Salmon with Petite Pois a la Francaise - Peas, Confit of Pearl Onions, Lettuce, Mint, Pancetta, Potatoes Parisienne, Sauce Supreme	37
Pan Seared, Roasted Misty Knoll Chicken, Pomegranate and Fig Glaze - Porcini Salted Fingerling Potatoes Lyonnaise, Cracked Castelvetro Olives, Sauce Pimenton Agridulce	36
Black Angus Tenderloin - Ragout of Foreign & Domestic Mushrooms, Various Asparagus, Foie Gras, a Rich & Seductive Corton le Corton Demi Glace, Red Sorrel, Vidalia onion Ring	46
Sirloin/Brisket/Short Rib Burger on Brioche Roll - Brandy Glazed Onions, Tomato, Lettuce, Comte Cheese, Tarragon Aioli and House-Made Fries	28
Bolognese of New Zealand Lamb & Lamb Sausage - Slowly Simmered with San Morzano Tomatoes and Fines Herbs. Tossed with Today's Fresh Pasta, Asiago Cheese	38



20% gratuity added to parties of six or greater

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