



# Menu

## starter

choice of:

### classic tomato basil

age-ripened tomatoes, basil, cream, garlic & parsley croutons

### Maine lobster bisque

local Maine lobster, claw & knuckle, cream, fino sherry

### caprese brochettes

cherry tomatoes, fresh mozzarella, basil pesto, aged balsamic

### crab & gruyere portobello mushroom

shaved cucumber, sweet onion, baby greens, lemon-honey vinaigrette

## entrée

choice of:

### filet mignon au poivre

beef tenderloin medallion, cracked black pepper and cognac cream, garlic mashed potatoes, grilled asparagus

### pan-roasted Gulf of Maine salmon

steamed new potatoes, baby green beans, lemon caper butter

### arborio, farro & fregola risotto

butternut squash, sun-dried tomato, mascarpone, parmesan, sautéed winter greens

## sweet endings

choice of:

### chocolate lava cake & coconut gelato

warm chocolate cake, silky, molten center, fresh berries, caramel sauce

### mixed berry shortcake

flaky biscuit, sugared berries, whipped cream cloud

## cocktails

### Ocean's Midnight Kiss | 16

blue curacao, peach schnapps, prosecco, soda water

### Bubbly Marg | 15

silver tequila, triple sec, lime juice, prosecco

\$75++ per person

*\*This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of food-borne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.*

