



# PORTER

KITCHEN + BAR

## MAINE RESTAURANT WEEK 2025

### FIRST COURSE

#### House Cured Salmon Gravlax

Lemon-Dill Mascarpone, Frisee, Everything Spiced Crostini  
Soft Boiled Farm Egg, Pickled Vegetables

### SECOND COURSE

#### Carne Asada

Marinated Flank Steak, Salsa Verde, Corn Salsa  
Grilled Asparagus, Wonton Chips

### THIRD COURSE

#### Carrot Cake

Replenova Farms Carrots, Whipped Cream Cheese Frosting,  
Cinnamon, Nutmeg

**\$58**

excludes tax and gratuity

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*