

Regional Dinner

Maine - The Pine Tree State

April 8th and 10th
5:30-7:30 PM
\$39.95 per person plus tax & service charge

Appetizers

Lobster Roll

Toasted bun, lobster, garlic-lemon aioli, butter lettuce, shaved celery and onion, tarragon

Acadian Ploye

Buckwheat pancake, fig jam, arugula, brie, toasted walnuts, ginger infused caramelized honey

Soup

Lobster Bisque

Classic rich lobster bisque with a swirl of cream

Salads

Port Poached Pear

Port wine poached pears, orange supreme, shaved fennel, pistachios, arugula, radicchio, port wine vinaigrette

Apple Cranberry

Dried cranberries and apricots, granny smith apple, chevre, thyme brioche croutons, romaine, spinach, maple and apple cider vinaigrette

Entrees

Beer Battered Cod

Cod fried in house-made beer batter, roasted celeriac and garlic aioli, mint pea puree, seaweed potato pave, pickled shallots, lemon zest, microgreens

Duck aux Bleuets

Seared duck breast, blueberry gastrique, whipped sage sweet potatoes, braised purple top turnips, chestnuts, blueberries, sage

Grilled NY Strip

Mushroom demi-glace, Gruyère, and leek risotto, grilled broccolini, seared mushrooms, crispy leeks, leek infused oil

Linguine alle vongole

House made linguine, littleneck clams, bacon lardons, white wine garlic butter sauce, lemon, shallots, chili flakes, roasted corn, pine nut pangrattato

Menu subject to change to ensure the freshest ingredients possible.