

# Ocean

## *Lobster Thermidor*

Globe Artichokes, Trumpet Royale, English Mustard Cream, Sea Asparagus,  
Parmigiano Gratin

18

## *Beet Root*

Salt Roasted Red Beets, Pickled Golden, Watercress Salad, Chèvre Mousse,  
Spiced Walnuts

13

## *Foie Gras*

Seared Duck Foie Gras, Wild Mushroom Fricassée, Parmesan Tart, Wild Leeks,  
Pickled Fiddleheads

17

## *Sea Scallop Coquille*

Cumin Roasted Sea Scallops, Marinated Cucumber, Crispy Chickpeas, Boquerones,  
Mint Ginger Vierge Sauce

16

## *\*Crab Velouté*

Peekytoe Crab, Lemongrass Scented Bisque, Beech Mushroom, Grilled Asparagus,  
Sweet Corn Purée

15

## *Field Leaves*

Native Greens, Lavender Honey-Lime Vinaigrette, Sea Salt Praline, Flower Petals,  
Marcona Almonds

12

## *Burgundy Escargots*

Roasted Snails in their Shells, Parsley Butter, Black Garlic Purée, Walnut Crumbs,  
Forest Mushroom

13



\$1.00 of every Crab Velouté will be donated to *Full Plates Full Potential*, helping to eliminate childhood food insecurity in Maine.

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## ***Beef Steak***

Prime Colorado Sirloin, Porcini Agnolotti, Vegetable Jardinière, Burgundy Truffle,  
Madeira Sauce

38

## ***Lobster***

Butter Poached Lobster, Red Beet Potato Gnocchi, Horseradish Cream, Pickled Pears,  
Sage Roasted Vegetables

43

## ***Duck Magret***

Moulard Breast, Duck Leg Sausage “en Croûte”, Ginger Braised Bok Choy, Cashews,  
Morello Cherry Gastrique

36

## ***Swordfish***

Pistachio Crust, Crispy Eggplant, Provençal Vegetable, Smoked Bell Pepper Coulis,  
Olive Tapenade

35

## ***Lamb Duo***

Herbed Grilled Loin, Confit Lamb Belly, Sweet Eggplant Caponata, Zucchini, Yogurt,  
Caramelized Cipollini

35

## ***Monkfish Bouillabaisse***

Paprika Smoked Loin, Saffron Pernod Scented Broth, Wild Prawns, Confied Fennel,  
Bell Pepper Aioli

34

## ***Chicken “Coq-Au-Vin”***

Roasted Chicken Suprême, Wild Mushroom Filling, Smoked Bacon, Anna Potato,  
Cabernet Wine Sauce

33