

Ocean

Lobster Thermidor

Globe Artichokes, Trumpet Royale, English Mustard Cream, Crisped Kale,
Parmigiano Gratin

18

Beet Root

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

13

Foie Gras

Seared Duck Foie Gras, Black pepper, Toasted Brioche, Pickled Figs, Hazelnut Butter

17

Sea Scallop

Curry Dusted Sea Scallops, Smoked Fingerling Potato, Apple Butter,
Sweet Grape Agro Dolce

16

Crab Velouté

Peekytoe Crab, Lemongrass Scented Bisque, Beech Mushroom, Grilled Asparagus,
Carrot Purée

14

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 Mushrooms

13

*\$1 of every Field Leaves will be donated to Full Plates Full Potential, helping to eliminate childhood food insecurity in Maine.



Ocean

Beef Steak

Prime Colorado Grilled Sirloin, Red Wine Braised Short Rib, Potato Croquette,
Celeriac Purée, Fall Jardinière Vegetables, Merlot Wine Sauce

39

Lobster

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

42

Duck Magret

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

34

Swordfish

Pistachio Crust, Jerusalem Artichoke Chips, Curried Honey Roasted Vegetables,
Parsnip Cream, Olive Tapenade

36

Lamb Duo

Herbed Grilled Lamb Loin, Braised Lamb Osso Bucco, Pumpkin Raviolo,
Brussels Sprout Purée, Pomegranate Gastrique

37

Monkfish Bouillabaisse

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

32

Chicken “Coq-Au-Vin”

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

35