

Ocean

Lobster Thermidor

Globe Artichokes, Trumpet Royale, English Mustard Cream, Black Truffle,
Parmigiano Gratin

19

Beet "Carpaccio"

Salt Roasted Red Beets, Confit Yellow Beets, Pistachio, Goat Cheese Beignet,
Spring Onion Foam

15

Hudson Valley Foie Gras

Seared Duck Foie Gras, Langoustine, Mâche Salad, Crisp Shallots,
Onion Cream

22

Sea Scallop

Seared Sea Scallops, Pea Purée, White Asparagus, Trout Roe,
Limoncello Emulsion

18

Carrot-Ginger Soup

Hazelnut Crusted Halibut, Shimeji Mushroom, Edamame,
Garlic Purée

16

Field Leaves

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

13

Pork Belly

Crispy Pork Belly, Soft Polenta, Porcinis, Asparagus, Yuzu glaze

15

*\$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 Striploin, Red Wine Braised Oxtail, Asparagus, Lyonnaise Potatoes,
Red Wine Jus

40

Lobster

Butter Poached Lobster, Gnudi, Forest Mushrooms, Spring Vegetables,
Lobster Coral Emulsion

42

Duck Magret

Moullard Breast, Confit Duck Leg Arancini, Carrot Purée, Snow Peas,
Tamarind Gastrique

37

Swordfish

Seared Loin, Crispy Calamari, Cauliflower Purée, Capers, Anchovies, Olives, Pine Nuts,
Piquillo Pepper Compote

36

Lamb Duo

Grilled Lamb Loin, Braised Lamb Neck, Pearl Couscous, Watercress Purée,
Balsamic Reduction

39

Monkfish

Pan Roasted Loin, Squid Ink Fettucine, Mussels, Parisian Vegetables,
Seafood Butter

35

Chicken

Free Range Organic

Roasted Chicken Roulade, Black Trumpet, Bacon, Potato Purée, Asparagus,
Marsala Demi-Glace

34