

Five Course Tasting Menu

\$125 per person

Wine Pairing

\$49 per person

I

Taste of Maine

Nonesuch Pine

Oyster, Citrus Mignonette

Cured Beef Tartare, Allium Cracker

Halibut Rillettes, Green Apple, Kohlrabi

II

Garden

Beets, Citrus, Greens, Buttermilk, Dill, Pistachio

Bread Service

Parker House Rolls

Local Butter

Whipped Ricotta, Honey

Chicken Liver Parfait, Cocoa, Maple

III

Gulf of Maine Scallop, Asparagus,

Mushrooms, Miso

or

Parisian Gnocchi, Onion Soubise, Confit Garlic,

Pine Nuts, Pecorino

IV

Atlantic Halibut, Cauliflower, Grain Salad,

Brown Butter

or

Herring Brothers Tenderloin, Charred Asparagus,

Peas, Mushrooms

or

Potato Tortellini, Spring Vegetables, Ramp Cream

V

Chocolate Namelaka, Orange Anglaise,

Pistachio, Olive Oil

or

Goat Cheesecake, Berries, Streusel

Executive Chef: Jason Borajkiewicz



**RELAIS &
CHATEAUX**

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*