



2017 PRIX FIXE EVENT MENU

STARTERS

LOBSTER RANGOON

lobster dumplings, seaweed salad & sweet chili sauce

FRENCH ONION SOUP

with focaccia crouton & melted gruyere cheese

SPRINGWORKS FARMS BABY ROMAINE

white anchovy, crostini, pecorino and housemade Caesar

TONIGHTS OFFERINGS

FISH BONES DAY RISOTTO

~ Chef's choice vegetarian risotto of the day.

PRIME STRIP FILET WITH POTATO LEEK TART

~ with rosemary infused demi-glace, crispy onion & chive truffle aioli

WILD CAUGHT HADDOCK & BABY SHRIMP

~ Panko crusted and oven baked with a sun-dried tomato & garlic sauce, red potatoes and day vegetable

PAN-SEARED CHICKEN WITH HERB JUS

~ Frenched breast of chicken with a sweet potato poblano hash and herb pan sauce

CONFECTION

WHITE CHOCOLATE BREAD PUDDING

warm with housemade caramel sauce and chantilly cream

FLOURLESS CHOCOLATE TORTE

with chocolate ganache, salted caramel and chantilly cream

MOCHA POTS DE CRÈME

Velvety chocolate & espresso custard topped with whipped Bailey's Irish cream

Choose an entrée along with a starter or confection for \$24 plus 8% Maine sales tax

or

Choose 1 selection from each category for \$29 plus 8% Maine sales tax