



2017 PRIX FIXE EVENT MENU

STARTERS

LOBSTER RANGOON

Lobster dumplings, seaweed salad & sweet chili sauce

FRENCH ONION SOUP

House made with focaccia crouton & gruyere cheese

SPRINGWORKS FARMS BABY ROMAINE

White anchovy, focaccia crostini, pecorino, house made Caesar

TONIGHTS OFFERINGS

WILD CAUGHT HADDOCK & BABY SHRIMP

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

PRIME STRIP FILET WITH CHARRED PORK BELLY BRUSSEL SPROUTS

~ Offered with red potatoes, roasted shallot butter and fig gastrique

GRILLED CHICKEN WITH WILD MUSHROOM RAVIOLIS

~ All natural chicken breast, with a parmesan sherry cream, caramelized onions, grape tomatoes and shiitake mushrooms

FISH BONES DAY RISOTTO

~ Chef's choice vegetarian risotto of the day

CONFECTION

ICE CREAM TRIO

House made ice cream with brown edge cookies

GINGER CRÈME BRULÉE

Velvety custard with a sugar crust & gingersnap crumble

BROWNIE PEANUT BUTTER TRIFLE

Layers of fudge brownie and peanut butter mousse with chocolate sauce

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