



Chef's 5 Course Tasting Menu

Your guests will enjoy a unique and exciting experience showcasing the creative talents of our culinary team with each course served throughout your dinner. The menu draws inspiration from the abundance of local and regional products, and yields a straightforward yet innovative collection of dishes.

5 courses ~ 70 per person

appetizer | fish | pasta | meat | dessert

*supplement menu with a cheese course ~ add 10

Sample Tasting Menu

Marinated Beet Salad, arugula, hazelnuts, goat cheese

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Searched Maine Scallops, cauliflower, almonds, golden raisins, caper sauce

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Wild Mushroom Risotto, english pea, black truffle

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Lamb Chop, white bean puree, ratatouille, roasted garlic sauce

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S'mores Tart, graham cracker crust, chocolate ganache, meringue, vanilla ice cream

Optional Wine Pairings with each Course

(3 oz Servings paired with each course)

35. ~ per person

55. ~ per person