

SAMPLE MENU

Land & Sea

\$117 per guest

STARTERS

Maine Mussels

White wine, tomato, garlic

Goat Cheese Crostini

smoked tomato jam, arugula

Gravlax & Smoked Salmon Board

*Splitrock Distillery horseradish vodka gravlax & house cold smoked salmon, rye toast, onions, capers
local seaweed, pickled fiddleheads, dill creme fraiche & mustard sauce*

SALADS, ENTRÉES & SIDES

Tuscan Kale Caesar

house caesar dressing, toasted pine nuts, shaved parmesan

Lemon Orzo

smashed kalamata olives, micro greens, lemon zest

Roast Atlantic Cod

leeks, pinot grigio thyme butter sauce

Beef Short Ribs

braised in merlot with fennel bulbs

Maine Northern White Beans

olive oil and sage

Songbird Farm Abenaki Flint Polenta

pecorino and olive oil

FULL BAR SERVICE

Premium Distilled Liquor & Mixers

*Bombay Sapphire Gin, Tito's Vodka, Bacardi Rum, Bulleit Bourbon, Dewars Scotch, Hornitos Plata Tequila
vermouths, soda, tonic, fresh-squeezed citrus*

Wine

Milbrandt Vineyards Cabernet Sauvignon, Leese-Fitch Merlot Domaine du Tariquet Rosé, Callia Alta Pinot Grigio

Beer & Cider

*Rising Tide Daymark APA, Sebago Bonfire Rye Ale
Ricker's Orchards Maniac Gold Cider*
