

SAMPLE MENU

Maine Top Line

\$150 per guest

HORS D'OEUVRES

Oyster Raw Bar

Pemaquid oysters on the half shell, housemade sauces & mignonettes

Steak Tartare

raw minced beef, quail egg, pickled fiddleheads

Lobster Ceviche

lemon, shallots, grilled shishito

SALADS, ENTRÉES & SIDES

Heirloom Tomato Panzanella

house croutons, cucumber, basil

Raw Summer Squash

toasted pumpkin seeds, feta, fresh oregano, zaatar

Grilled Split Lobster

roasted local new potatoes, grilled corn, local herb butter and blackened lemon

Rosemary Crusted Lamb Chops

mint pesto

Roasted Brussel Sprouts

crispy prosciutto and walnuts

DESSERT

Grilled Seasonal Fruit

bourbon spiked whipped cream and mint

BEVERAGE SERVICE

Beautiful Brut Nature Cava ~ Champagne Toast

Maine Spirits & Premium Liquor Bar

*Hardshare Gin, Cold River Vodka, Rusticator Rum, Splitrock 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, Norumbega Original Cider
