

SPREADS

\$12 EACH OR 3 FOR \$30

MUHAMMARA

Roasted Peppers
Pomegranate / Walnut / Pita

ROOT VEGETABLE

HOMMUS
Parsnip / Coriander / Carrot
Tahini / Matzo

LABNEH

Olives / Za'atar / Cucumber
Mint / Pita

CHEF'S TASTING*

Let our Chefs guide you through a progressive tasting of our cuisine, that highlights the best locally sourced vegetables, fish, and meat.

*\$70 per person. Add wine pairings for \$35.
Offered for the entire table only.*

VEGETARIAN TASTING*

We are pleased to offer unique vegetarian and vegan tasting menus that feature seasonal ingredients from our local farmers.

*\$55 per person. Add wine pairings for \$35.
Offered for the entire table only.*

VEGETABLES

CABBAGE SALAD 12

Tahini / Pistachio / Cilantro / Lime

CHICKPEA FRIES 10

Spicy Yogurt

BEETS 14

Rose Water / Fig / Goat Cheese / Pomegranate

LENTIL SOUP 10

Matzo Balls / Jalapeño / Carrot

POTATOES 13

Turmeric / Cumin / Yogurt / Aleppo

ROASTED MUSHROOMS 14

Spinach / Persimmon / Halloumi / Miso

WARM HOMMUS 15

Ground Beef / Mushrooms / Onion / Allspice

GRAPE LEAVES 18

Saffron / Honey / Labneh / Basmati Rice

FALAFEL PLATE 15

Hommus / Cilantro / Mango

CARROTS 13

Harissa / Yogurt / Pepper Jam

*Executive Chef - Matt Ginn
Chef de Cuisine - Hagai Bernstein
Sous Chef - Jessica Werthen*

FISH

SEARED SCALLOP 26

Squash / Chickpeas / Carrot

SWORDFISH 18

Olive Sofrito / Serrano Ham / Cous Cous

TUNA* 21

Ginger / Cilantro / Avocado Tourné

BLACK BASS 18

Lobster / Cauliflower / Tahini / Celery Root

SCALLOP CRUDO 16

Citrus / Almond / Garlic

MEAT

DUCK 17

Squash / Citrus / Swiss Chard / Sage

ITALIAN SAUSAGE 15

Potato Gnocchi / Roasted Peppers

LOCAL PORK 24

Sumner Valley Chop / Confit Belly / Date Molasses
Sweet Potato Kibbeh / Fresno Peppers

BEEF SHORT RIB 18

Potato / Prune / Onion / Cinnamon

SEARED FOIE GRAS 25

Pomegranate / Fig / Challah Toast

We would like to thank our local farmers and purveyors who we have established relationships with to source the best local produce, fish, meat and poultry: Bumbleroot Farm, Windham; Snell Family Farm, Buxton; Harbor Fish, Portland; Stonecipher Farm, Bowdoinham; Green Spark Farm, Cape Elizabeth; Two Farmers Farm, Scarborough; Sumner Valley Farm, Sumner; and The Preservation Farm, Buxton.

*Please inform us of any allergies or dietary restrictions.
We are happy to accommodate them.*

**Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

DESSERT

TAHINI PARFAIT 10
Chocolate / Hazelnut / Banana

SORBET 6
Seasonal Preparation

BAKLAVA ICE CREAM 6
Vanilla / Pistachio

COFFEE CAKE 11
Turkish Coffee / Hazelnuts
Halava / Grapefruit

**MEDITERRANEAN
"COOKIES" 8**
Persian Baklava / Seasonal
Mommoul / Tahini Cookie

TURMERIC CAKE 11
Almond Ice Cream / Citrus
Pistachio

DESSERT WINES

AFTER DINNER

**LAFLEUR
SAUTERNES 2015**
Bordeaux, France 10

AVERNA 9
CARDAMARO 9

**BODEGAS YUSTE
"AURORA"**
OLOROSO SHERRY
Jerez, Spain 8

CYNAR 10
FERNET BRANCA 10
GRAND MARNIER 11
LIMONCELLO 9

SMITH WOODHOUSE 10
YR TAWNY Portugal 12

**MONTENEGRO AMARO
10**

**MAURY 10YR CUVÉE
SPÉCIALE MAS AMIEL**
Languedoc, France 16

ROMANA SAMBUCA 8

**DONA ANTONIA WHITE
PORTO RESERVA
BLANCO Portugal 12**

MELETTI 10

DISARONNO 11

**VINEDO DE LOS
VIENTOS "ALCYONE"
TANNAT NV**
Canelones, Uruguay 10

COFFEES / TEAS

**CARRABASSETT
FRENCH PRESS
SM 4 / LG 9**

BARD'S TEMPEST 4
MORROCAN MINT 6

**RWANDA BEAN
FRENCH PRESS
SM 4 / LG 9**

BLACK DECAF 4
CHAMOMILE LEMON 6

TURKISH COFFEE 6

Party of 12 or more?

*Please reach out us to learn more about reserving our mezzanine for
your private lunch, dinner or cocktail party.*

Did you know that we also cater?



*Visit our sister property, Chebeague Island Inn, also a Prentice
Hospitality Group property.*