

APPETIZERS

Beef Tartare with Roasted Bone Marrow 🌿
Brioche, Parsley Aioli, Crispy Shallot

Warm Pork Belly Pastrami Salad
Fennel, Pickled Mustard Seed, Roasted Shallot Aioli, Soft Poached Egg

Sweet Pea Agnolotti
Carrots, Ewe's Blue, Parmesan Mousse

Lobster and Mushroom Tagliatelle
Carrots, Chicken Skin Cracklings, Calabrian Chili, Black Trumpet Mushroom

Peekytoe Crab and Burrata Salad
Ginger Vinaigrette, Figs, Heirloom Melons, Tamworth Prosciutto

Duo of Hudson Valley Foie Gras 🌿
Plum, Plum Wine Geleé, Oat Crumble

Golden Osetra Caviar 🌿
Thirty Grams, Traditional Accoutrements
One Hundred Sixty Five Dollar Supplement
Two Hundred Dollars, Additional Course

Siberian Caviar 🌿
Thirty Grams, Traditional Accoutrements
Sixty Five Dollar Supplement
One Hundred Dollars, Additional Course

David Crone
Executive Sous Chef

Matthew Padilla
Executive Chef

Hugo Aguirre
Maître d'Hôtel

🌿 *Consuming raw or undercooked foods may increase the risk of foodborne illness.
Please check with your physician if you have any questions about consuming raw or undercooked foods.*

INTERMEZZO

Chilled Pea Soup
Buttermilk and Balsamic Sorbet

Chilled Sweet Corn Soup
Chorizo

Lobster Bisque
Espresso Cream

Cucumber Lime Sorbet

Foie Gras Torchon 🍷
Strawberries, Fennel Jam, Sesame, Balsamic Gastrique, Summer Truffle
Ten Dollar Supplement

MAIN COURSES

Kennebunkport Lobster
Champagne Lobster Glace, Caulilini, Gnocchi, Fennel, Lobster Mushroom

Honey Roasted Duck Breast 🍷
Salt Baked Kohlrabi, Fresh Cherries, Seasonal Mushrooms, Summer Truffle

“Flying Dutchman” Dayboat Halibut
Mussels, Nduja and Garlic Broth, Peas, Summer Vegetables

Roasted Rack of Lamb 🍷
Onion Soubise, Crispy Potato, Baby Patty Pan Squash, Charred Onion

Pan Roasted Ribeye 🍷
Fava Beans, Artichokes, Grilled Asparagus, Chanterelle
An 8oz Beef Tenderloin is Available for a Fifteen Dollar Supplement

Summer Vegetable Tart with Tarragon Vinaigrette
Baby Carrot, Braised Leek, Seasonal Mushrooms, Asparagus

One Hundred Twenty Five Dollars Per Person
Fresh Brewed Seacoast Coffee Included. Beverage, Tax, & Gratuity Additional
Wines Paired to Accompany Dinner Menu ~ Seventy Five Dollars