



Christmas Prelude Pre-Fixe Dinner Menu

Choose from One of Each of the Following Offerings:

Starters

Maine Crab Cakes

Lemon Garlic Crème Fraîche • Fennel Arugula Salad • Shaved Red Onion

New England Clam Chowder

Clams • Bacon • Onions • Thyme • Cream

Winter Squash Soup

Local Winter Squash • Wild Mushrooms • Rich Vegetable Broth

Spinach Salad

Baby Spinach • Roasted Beets • Candied Walnuts • Roquefort Cheese
Green Apples • Honey Dijon Vinaigrette

Goat Cheese and Mesclun Salad

Deep-Fried, Panko Coated, Heart Song Farm Goat Cheese • Cantaloupe Spiced Pecans • White
Balsamic Vinaigrette
Salad Option: Chicken, Tuna, or Shrimp - \$6 up charge

Beef Tenderloin Carpaccio

Chilled Tenderloin • Capers • Shaved Red Onions • Parmesan Reggiano
Maine Sea Salt • White Truffle Oil

Lobster Ceviche

Fresh Maine Lobster • Belgium Endive • Scallion Oil • Blood Orange Puree

Mac & Cheese

Orecchiette Pasta • Maine Cheddar Mornay • Andouille Sausage

Entrees

Grilled Beef Tenderloin

Wild Mushroom Orzo with Fresh Herbs • Leek Cream • Roquefort Cheese

Baked Stuffed Sole

Maine Crab Stuffing • Cheddar Whipped Potatoes • Lobster Cream Sauce

Veal Osso Bucco

Slow Cooked Veal Shank • Braised Red Cabbage with Chestnuts • Buttermilk Whipped Potatoes

Pork Chop

Sage Spaetzle • Roasted Sweet Potatoes • Maine Maple Garlic Glaze

Lobster Fettuccine

House Made Saffron Fettuccine • Lobster Cream • Fresh Basil • Truffle Oil
Fresh Picked Maine Lobster

Roast Duck

Pan Roasted Duck Breast • Leg Confit • Buttermilk Whipped Potatoes • Lingonberry Demi Glaze

Butternut Squash Risotto

Parmesan Reggiano • Fresh Thyme • Baby Spinach • Crispy Fried Tofu Cubes

Oven Roasted Haddock

Herbed Panko Crust • Garlic Whipped Potatoes • Chef's Choice Vegetable

Desserts

Pumpkin Cheesecake

Hazelnut Crust • Local Honey Drizzle

Apple-Pear-Cranberry Crisp

Brown Sugar Crumble Topping • Vanilla Ice Cream

Strawberry and Blueberry Napoleon

Layers of Shortcake • Maine Blueberry Sauce • Fresh Strawberry Sauce Whipped Cream

Classic Crème Brulee

Delectable • Smooth • Creamy • Custard • Caramelized Sugar

Price is \$55.00++ per person