



Executive Chef: Kathleen Blake

Shareable

Cheese and Charcuterie | 35

Artisanal Cheese, Olive Oil Crackers, Accompaniments

Maine Jonah Crab Fritters | 23

Spicy Aioli, Fried Herbs

Taste of Maine Oysters | 18

3 Roasted Blue Hill Blondes, Ramp Butter, Crisp Crumbs

3 Petit Manan on the Half Shell, Mignonette, Lemon

Whipped Ricotta and Toasted Fresh Bread | 15

Pickled Vegetables, Local Greens

Starter

Beets Two Ways | 15

Feta, Lemon Vinaigrette, Pistachio Crumble

Sunchoke Soup | 13

Crisp Sunchoke Chips, Herb Oil, Crema

Sustenance

Coffee Rubbed Culotte | 49

Crispy Potato, Bordelaise, Asparagus, Crisp Onion

Pan Roasted Halibut | 42

Sunchoke Puree, Local Mushrooms, Asparagus Emulsion

Hand Cut Noodles | 35

Braised Lamb Shoulder, Peas, Greens, Ricotta

Blair Hill Burger and Fries | 25

Gruyere Cheese, Caramelized Onions, Bacon Aioli

Sweet Finish

House Made Doughnuts | 8

Cinnamon Sugar

Dark Chocolate Flourless Cake | 8

Strawberries, Cream



RELAIS &
CHATEAUX