



*Executive Chef:*  
***Kathleen Blake***

## **Chef's Tasting Menu**

\$135 per person

### **Wine Pairing**

\$55 per person

**I**

#### **Taste of Maine\***

*Three Island Oyster, Cucumber, Lime, Tzatziki  
Lobster Profiterole  
Beet Cured Salmon Tartare, Radish, Salmon Roe*

**II**

#### **Garden**

*Watermelon, Cucumber, Chili  
Turning Page Goat Feta, Sunflower*

#### **Grilled Naan**

*Coriander Butter*

**III**

#### **Maine Scallops\***

*Cauliflower, Almond, Brown Butter*

OR

#### **Simi's Spinach Cappelletti**

*Asparagus Beurre Blanc, Seasonal Greens*

**IV**

#### **Maine Halibut\***

*Roasted Cashew, Coconut, Lemongrass*

OR

#### **Cocoa Rubbed Coulotte\***

*Potato Fondant, Burnt Onion Puree, Au Poivre*

OR

#### **Five Spice Duck Two Ways\***

*Beetroot, Rhubarb, Lilac*

**V**

#### **Wild Maine Blueberry Crisp**

*Vanilla Bean Ice Cream*

OR

#### **Toasted Olive Oil Cake & Lemon Creme**

*Strawberry, Rhubarb, Raspberry*