

Soup

Lobster Bisque

Crème fraîche

\$14

Appetizers

Wild Mushroom Toast

Local ricotta, honey balsamic drizzle

\$14

Escargot in Puff Pastry

Garlic Butter

\$16

Maine Mussels

steamed in white wine and tarragon cream

\$15

Lobster & Crabcake

remoulade and crispy capers

\$17

Local Beef Carpaccio

arugula salad, shaved summer truffles

\$16

Salad

Salad Juliette

Local Greens, Raspberries, Chevre, Candied Pecans and Buttermilk Dressing

\$14

Belgian Endive Salad

Bailey Hazen Blue cheese crouton, grilled pear and pear vinaigrette

\$14

Entrees

Misty Knolls seared Chicken Breast Chasseur
Morrel Mushrooms, Wholegrain Mustard & Champagne Cream

\$34

Seafood Bouillabaisse
Rouille, Gryere Crostini

\$42

Crispy Roasted Duck
Hoisin and ginger glaze, local honey

\$36

Roasted Rack of Lamb
Blackberry Demi Glace

\$49

Farro Island Salmon En Croute
Spinach, shiitake mushrooms, dill beurre blanc

\$36

Filet Mignon Au Poivre
Cracked peppercorn demi-glace and cream

\$48

Roasted Bell Pepper Risotto
Grilled Artichokes, Calamata Olives and Goat Feta

\$32

Desserts

\$12

Crème Brulee
Frozen Chocolate Mousse and Chocolate Ganache
Local Apple Tart Tatin
Sorbet of the Day